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bread

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Techniques, Tips, and More

Discover the Best
Swirled Babkas and Pull-Apart Loaves

Ciao,
Pane Bianco!

PANE BIANCO
p. 72

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Bake from Scratch Bread is published by Hoffman Media, LLC, 1900 International Park Drive, Suite 50, Birmingham, AL 35243.

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BAKING BREAD STIMULATES THE SENSES UNLIKE ANY OTHER EXPERIENCE IN THE KITCHEN.

From forming the dough to inhaling its rich, buttery scent as it bakes, the warm comfort one receives from the art of bread goes beyond physical nourishment; it's nourishment for the soul. For those both new and well accustomed to the wonders of bread, we assembled this special issue on bread, our ode to all things dough.

This issue runs the gamut of bread-baking with more than 100 pages of bread inspiration, stunning photography, and unbeatable recipes. First up, we usher in quick breads, a mix-and-bake treasure for every baker. It's a "no yeast, no problem" solution for days when you're looking for a baking session on-demand. From the sensationally savory, like our Parmesan-Herb Buttermilk Loaf, to the delightfully sweet, like our Blueberry Streusel Muffins, each of your cravings will be met with a corresponding recipe. Then we're diving deep into yeasted dough. Whether you take on classics like Dutch oven bread and Parker House rolls or give something entirely new a try, like Ensaymadas, this chapter offers the best of our yeasted repertoire. In our "Twisted and Swirled" chapter, you can find international favorites like babka, Pane Bianco (our cover star), and *pain au raisin*. Finally, finish strong with our "Pull-Apart Breads" chapter, a crash course on how to make the best shareable and tearable bread loaves. All throughout the issue, you can brush up on basic techniques, from proofing to shaping, for foolproof success.

Baking bread is a centuries-old craft that has given unique comfort to bakers across the globe in these modern times. Keep the comfort going with this special collection of tried-and-true recipes.

Happy baking,

Brian

Brian Hart Hoffman
Editor-in-Chief

QUICK BREADS

A TRUE TIME-SAVER, THESE QUICK BREADS WILL BE THE STARRING SIDEKICK TO ANY MEAL AND THE HIGHLIGHT OF BUSY MORNING BREAKFASTS

MAPLE OAT SCONES

Makes 9 scones

These hearty maple-scented scones are loaded with chewy oats for a breakfast upgrade that is the perfect accompaniment to coffee or tea.

- **3 cups (375 grams) all-purpose flour**
- **½ cup (40 grams) old-fashioned oats**
- **¼ cup (55 grams) firmly packed dark brown sugar**
- **1 tablespoon (15 grams) baking powder**
- **2½ teaspoons (7.5 grams) kosher salt, divided**
- **¾ cup (170 grams) cold unsalted butter, cubed**
- **1 cup (240 grams) plus 3 tablespoons (45 grams) cold whole buttermilk, divided**
- **1 teaspoon (4 grams) maple extract**
- **1 cup (120 grams) confectioners' sugar**
- **2 teaspoons (14 grams) maple syrup**

Garnish: toasted old-fashioned oats

1. Preheat oven to 375°F (190°C). Line a baking sheet with parchment paper.
2. In a large bowl, whisk together flour, oats, brown sugar, baking powder, and 2 teaspoons (6 grams) salt. Using a pastry blender or 2 forks, cut in cold butter until mixture resembles coarse crumbs.
3. In a small bowl, stir together 1 cup (240 grams) cold buttermilk and maple extract. Gradually add buttermilk mixture to flour mixture, stirring with a fork just until dry ingredients are moistened.
4. Turn out dough onto a clean surface; gently knead until dough comes together, 8 to 10 times. On a very lightly floured surface, roll dough into a 7-inch circle (about 1 inch thick). Using a 2½-inch round cutter dipped in flour, cut dough without twisting cutter, rerolling scraps as necessary. Place 2 inches apart on prepared pan. Freeze for 15 minutes.
5. Bake until lightly golden and a wooden pick inserted in center comes out clean, 15 to 20 minutes. Let cool on pan for 5 minutes.
6. In a small bowl, whisk together confectioners' sugar, maple syrup, remaining 3 tablespoons (45 grams) buttermilk, and remaining ½ teaspoon (1.5 grams) salt until smooth. Just before serving, dip top of scones in glaze. Garnish with toasted oats, if desired. Store in an airtight container for up to 4 days.

PARMESAN-HERB BUTTERMILK BREAD

Makes 1 (8½x4½-inch) loaf

The classic flavors of ranch dressing—buttermilk, herbs, onion, and garlic—come together in this delicious Parmesan quick bread. Serve slices warm with butter, or top with your favorite fillings for an open-faced sandwich.

- 2½ cups (313 grams) all-purpose flour
- 1 tablespoon (12 grams) granulated sugar
- 1½ teaspoons (7.5 grams) baking powder
- 1 teaspoon (3 grams) kosher salt
- 1 teaspoon (3 grams) garlic powder
- 1 teaspoon (3 grams) onion powder
- ¼ teaspoon (1.25 grams) baking soda
- ⅛ teaspoon ground red pepper
- ⅛ teaspoon ground black pepper
- 1¼ cups (100 grams) shredded Parmesan cheese, divided
- ¼ cup (5 grams) lightly packed chopped fresh parsley
- 2 tablespoons (5 grams) lightly packed chopped fresh dill
- 1⅓ cups (320 grams) whole buttermilk, room temperature
- ⅓ cup (76 grams) unsalted butter, melted
- 1 large egg (50 grams), room temperature

Garnish: chopped fresh parsley, chopped fresh dill

1. Preheat oven to 350°F (180°C). Spray an 8½x4½-inch loaf pan with baking spray with flour. Line pan with parchment paper, letting excess extend over sides of pan.
2. In a large bowl, stir together flour, sugar, baking powder, salt, garlic powder, onion powder, baking soda, and peppers. Whisk in 1 cup (80 grams) cheese, parsley, and dill.
3. In a large bowl, whisk together buttermilk, melted butter, and egg. Add flour mixture to buttermilk mixture, stirring just until combined. Pour batter into prepared pan; sprinkle 2 tablespoons (10 grams) cheese on top.
4. Bake until a wooden pick inserted in center comes out clean and an instant-read thermometer inserted in center registers 200°F (93°C), 50 to 55 minutes. Sprinkle remaining 2 tablespoons (10 grams) cheese on top. Let cool in pan for 5 minutes. Using excess parchment as handles, remove from pan, and let cool on a wire rack for at least 15 minutes. Serve warm or at room temperature. Garnish with parsley and dill, if desired.

GRUYÈRE, ONION & PEPPER BISCUITS

Makes 16 biscuits

The secret to the flakiest, fluffiest buttermilk biscuits is cold ingredients and a quick layering process. Once formed, our shaggy dough is swiftly quartered and stacked, creating unmistakable layers that lead to tall and flaky biscuits. In this savory recipe, nutty Gruyère cheese, dried minced onion, and spicy black pepper take biscuits to all-new heights.

- **4 cups (500 grams) all-purpose flour**
- **2 tablespoons (24 grams) granulated sugar**
- **1½ tablespoons (22.5 grams) baking powder**
- **4 teaspoons (12 grams) kosher salt**
- **1 tablespoon (8 grams) dried minced onion**
- **1½ teaspoons (3 grams) ground black pepper**
- **¼ teaspoon (1.25 grams) baking soda**
- **1 cup (227 grams) cold unsalted butter, cubed**
- **1⅓ cups (151 grams) shredded Gruyère cheese, divided**
- **1½ cups (360 grams) cold whole buttermilk**
- **1 tablespoon (14 grams) unsalted butter, melted**

1. Preheat oven to 425°F (220°C). Line a baking sheet with parchment paper.
2. In a large bowl, whisk together flour, sugar, baking powder, salt, onion, pepper, and baking soda. Add cold butter, and toss to coat. Using a pastry blender or 2 forks, cut in butter until mixture is crumbly and butter is pea-size. Stir in 1 cup (113 grams) cheese. Add cold buttermilk, and stir with a fork until a shaggy dough forms.
3. Turn out dough onto a lightly floured surface, and pat into a 9-inch square (about 1 inch thick). (Dough will be crumbly.) Using a bench scraper, cut dough in quarters. Stack quarters, and pat or roll into a 9-inch square. Repeat procedure twice. Using a knife or bench scraper dipped in flour, cut dough into 16 (2¼-inch) squares. Place at least ½ inch apart on prepared pan. Freeze for 15 minutes.
4. Brush tops of dough with melted butter, and sprinkle with remaining ⅓ cup (38 grams) cheese.
5. Bake until golden brown, 16 to 18 minutes. Serve hot.

BLUEBERRY STREUSEL MUFFINS

Makes 12 muffins

In our tasty upgrade to the classic, a rich, orange-scented batter is combined with lightly mashed and whole fruit, making for a comforting and iconic blueberry muffin. With pops of caramelized blueberries and a Graham Cracker Streusel, these muffins are simply unforgettable.

- **¾ cup (150 grams) plus 2 tablespoons (24 grams) granulated sugar, divided**
- **½ cup (113 grams) unsalted butter, melted**
- **⅓ cup (80 grams) sour cream, room temperature**
- **¼ cup (55 grams) firmly packed light brown sugar**
- **2 large eggs (100 grams), room temperature**
- **½ teaspoon (2 grams) tightly packed orange zest**
- **2½ tablespoons (37.5 grams) fresh orange juice, room temperature**
- **¾ teaspoon (4.5 grams) vanilla bean paste**
- **2 cups (250 grams) plus 1 teaspoon (3 grams) all-purpose flour, divided**
- **⅓ cup (40 grams) finely ground graham cracker crumbs (see Note)**
- **2½ teaspoons (12.5 grams) baking powder**
- **1¼ teaspoons (3.75 grams) kosher salt**
- **2½ cups (398 grams) fresh blueberries, divided**
- **Graham Cracker Streusel (recipe follows)**

1. In a medium bowl, whisk together ¾ cup (150 grams) granulated sugar, melted butter, sour cream, brown sugar, eggs, orange zest and juice, and vanilla bean paste.
2. In a large bowl, whisk together 2 cups (250 grams) flour, graham cracker crumbs, baking powder, and salt. Fold in sugar mixture just until dry ingredients are moistened and some streaks of flour remain.
3. In a small bowl, mash ½ cup (77 grams) blueberries with a fork.
4. In another medium bowl, toss together 1½ cups (244 grams) blueberries and remaining 1 teaspoon (3 grams) flour. Add mashed blueberries and blueberry mixture to batter; fold just until combined. (Batter will still be lumpy; do not overmix). Cover and let stand at room temperature for 1 hour.
5. Preheat oven to 400°F (200°C). Spray a 12-cup muffin pan with baking spray with flour.
6. Divide batter among prepared cups (about ⅓ cup or about 93 grams each); spread into an even layer. Sprinkle with Graham Cracker Streusel; sprinkle with remaining 2 tablespoons (24 grams) granulated sugar. Press remaining ½ cup (77 grams) blueberries into top of batter in each cup.
7. Bake for 5 minutes. Reduce oven temperature to 375°F (190°C), and bake until a wooden pick inserted in center comes out clean, 12 to 14 minutes more. Let cool in pan for 10 minutes. Gently loosen and pick up each muffin; return muffins to cups, and let cool for 20 minutes. (This helps prevent muffins from sticking to pan; once completely released, further cooling in pan gives any muffins with soft fruit in the bottom more structure before complete removal.) Remove from pan. Serve warm, or let cool completely on a wire rack.

Note: *To finely grind graham crackers, place them in a large resealable plastic bag; use a rolling pin to crush graham crackers until finely ground.*

Graham Cracker Streusel

Makes about ½ cup

- **2 tablespoons (28 grams) firmly packed light brown sugar**
- **2 tablespoons (28 grams) unsalted butter, melted**
- **¼ teaspoon (1.5 grams) vanilla bean paste**
- **⅛ teaspoon kosher salt**
- **¼ cup (30 grams) finely ground graham cracker crumbs**
- **2 tablespoons (16 grams) all-purpose flour**
- **¼ teaspoon ground cinnamon**

1. In a medium bowl, whisk together brown sugar, melted butter, vanilla bean paste, and salt until well combined. Add graham cracker crumbs, flour, and cinnamon; stir until well combined.

PEACHES-AND-CREAM MUFFINS

Makes 12 muffins

A touch of brown sugar added to our Peaches-and-Cream Muffins expertly balances tart crème fraîche and enhances the sweetness of juicy peaches. By combining peach nectar, fresh peaches, and peach spreadable fruit in the batter and then finishing the baked muffins off with a silky Peach Glaze, these muffins are loaded with peachy goodness.

⅔ cup (160 grams) crème fraîche, room temperature
½ cup (100 grams) granulated sugar
⅓ cup (73 grams) firmly packed light brown sugar
¼ cup (60 grams) peach nectar, room temperature
¼ cup (57 grams) unsalted butter, melted
¼ cup (56 grams) canola oil
2 large eggs (100 grams), room temperature
1 large egg yolk (19 grams), room temperature
1¼ teaspoons (7.5 grams) vanilla bean paste
2⅓ cups (292 grams) plus 1 teaspoon (3 grams) all-purpose flour, divided
1 tablespoon (15 grams) baking powder
1¼ teaspoons (3.75 grams) kosher salt
2 cups (318 grams) ¼- to ½-inch-chopped fresh peaches, divided
¼ cup (80 grams) peach spreadable fruit*
Peach Glaze (recipe follows)

1. Preheat oven to 350°F (180°C).
2. In a medium bowl, whisk together crème fraîche, sugars, peach nectar, melted butter, oil, eggs, egg yolk, and vanilla bean paste.
3. In a large bowl, whisk together 2⅓ cups (292 grams) flour, baking powder, and salt. Add crème fraîche mixture, and stir just until dry ingredients are moistened.
4. In another medium bowl, toss together 1¼ cups (206 grams) peaches and remaining 1 teaspoon (3 grams) flour. Fold peach mixture into batter just until combined and no flour pockets remain. (Do not overmix.) Cover and let stand at room temperature for 30 minutes.
5. Spray every other cup of 2 (12-cup) muffin pans with cooking spray. Divide batter evenly among prepared cups (about 95 grams each), spreading into an even layer. Spoon spreadable fruit in center of batter in each cup; using a wooden pick, swirl into batter, leaving a ⅛- to ¼-inch border around edges. Top with remaining ¾ cup (112 grams) peaches, pressing pieces gently into batter as desired.
6. Bake, one batch at a time, until a wooden pick inserted in center comes out clean, 20 to 24 minutes. Let cool in pan for 10 minutes. Carefully remove from pans, and serve warm, or let cool completely on a wire rack. Drizzle with Peach Glaze just before serving.

**We used St. Dalfour Deluxe Golden Peach Spread.*

Note: *If you have only 1 (12-cup) muffin pan, simply clean, cool, and respray pan between batches.*

Peach Glaze

Makes about ⅔ cup

1 cup (120 grams) confectioners' sugar
1 tablespoon (15 grams) peach nectar
¼ teaspoon kosher salt
3 to 4 tablespoons (60 to 80 grams) peach spreadable fruit

1. In a small bowl, stir together confectioners' sugar, peach nectar, and salt. Stir in enough spreadable fruit until desired consistency is reached, breaking up any peach pieces as much as possible. Use immediately.

MORNING GLORY MUFFINS

Makes 12 muffins

Packed with hearty whole grains, shredded carrots and apples, dried cranberries, and pecans, with a hint of warm spice, these muffins are the perfect way to start your day. The addition of canola oil lends moisture, and a swirl of vanilla-scented sweetened cream cheese takes these muffins from memorable to mind-blowing.

Filling:

- **6 ounces (170 grams) cream cheese, room temperature**
- **2 tablespoons (24 grams) granulated sugar**
- **2 tablespoons (16 grams) all-purpose flour**
- **1½ tablespoons (22.5 grams) whole milk**
- **½ teaspoon (3 grams) vanilla bean paste**

Batter:

- **½ cup (110 grams) firmly packed light brown sugar**
- **½ cup (112 grams) canola oil**
- **¼ cup (50 grams) granulated sugar**
- **¼ cup (60 grams) whole milk, room temperature**
- **2 large eggs (100 grams), room temperature**
- **1 large egg yolk (19 grams), room temperature**
- **½ teaspoon (3 grams) vanilla bean paste**
- **1¼ cups (135 grams) grated carrots (about 3 large carrots)**
- **½ cup (83 grams) grated peeled Golden Delicious apple**
- **1 cup (125 grams) all-purpose flour**
- **⅔ cup (87 grams) whole wheat flour**
- **1 tablespoon (6 grams) pumpkin pie spice**
- **1½ teaspoons (7.5 grams) baking soda**
- **1¼ teaspoons (3.75 grams) kosher salt**
- **⅓ cup (43 grams) dried sweetened cranberries, roughly chopped**
- **½ cup (57 grams) finely chopped toasted pecans**

1. Preheat oven to 375°F (190°C).
2. For filling: In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese at medium speed until smooth and creamy, about 1 minute, stopping to scrape sides of bowl. Add granulated sugar, flour, milk, and vanilla bean paste; beat at medium speed until smooth and well combined.
3. For batter: In a medium bowl, whisk together brown sugar, oil, granulated sugar, milk, eggs, egg yolk, and vanilla bean paste. Whisk in carrots and apple.
4. In a large bowl, whisk together flours, pie spice, baking soda, and salt. Add sugar mixture, and stir just until dry ingredients are moistened; add cranberries and pecans. Fold until mixture is just combined and no flour pockets remain. (Do not overmix.)
5. Spray a 12-cup muffin pan with baking spray with flour. Divide batter among prepared muffin cups (about 84 grams each).
6. Spoon filling into a pastry bag, and cut a ½-inch opening in tip. Pipe filling evenly into center of batter in each cup, being careful not to touch bottom or sides of cups. (Batter should not rise above ¼ inch from top edge of pan.) Pipe and swirl a bit of filling into top of batter.
7. Bake until a wooden pick inserted in muffin comes out clean, 12 to 14 minutes. Let cool in pan for 5 minutes. Remove from pan, and serve warm, or let cool completely on a wire rack.

IRISH CHEDDAR WHITE SODA BREAD

Makes 1 (10-inch) loaf

The grand symbol of Ireland's baking, Irish soda bread is defined not by the baking soda but by the soft white wheat that grows in Ireland. Low in gluten and protein, the soft Irish wheat receives a boost from baking soda, invented in the 1800s and an immediate game changer for Irish baking. Slashed with a cross and pricked to release heat, our traditional soda bread is enhanced with strong Irish Cheddar, fresh dill, and ground black pepper.

- **3⅔ cups (458 grams) all-purpose flour**
- **1½ teaspoons (4.5 grams) kosher salt**
- **½ teaspoon (2.5 grams) baking soda**
- **1 cup (113 grams) coarsely grated aged white Irish Cheddar cheese, divided**
- **1 tablespoon (2 grams) chopped fresh dill**
- **½ teaspoon (1 gram) ground black pepper**
- **2 cups (480 grams) whole buttermilk**

1. Preheat oven to 450°F (230°C). Line a baking sheet with parchment paper.
2. In a large bowl, whisk together flour, salt, and baking soda until well combined. Stir in ⅔ cup (75 grams) cheese, dill, and pepper. Make a well in center, and add buttermilk. Using your hand like a claw, mix buttermilk into dry ingredients, working from center to outside of bowl, just until combined and a ball of dough forms. (Dough should be sticky and slightly clumpy.)
3. Turn out dough onto a lightly floured surface. Using floured hands, gently shape into a round. Turn dough over, and tuck and rotate dough until edges are rounded and even. Transfer to prepared pan, and pat into a 1½-inch-thick disk. Using a knife dipped in flour, cut a 1-inch-deep *X* across top of dough. Using tip of knife, prick a hole into each of the four sections of dough. Sprinkle remaining ⅓ cup (38 grams) cheese on top.
4. Bake for 15 minutes. Reduce oven temperature to 400°F (200°C), and bake until golden brown and an instant-read thermometer inserted in a section of bread registers 200°F (93°C), 15 to 20 minutes more. (If you tap bottom of loaf, it should sound hollow.) Remove from pan, and place on a wire rack. Let cool enough to handle, about 30 minutes. Best served warm.

Our soda bread dough can be a little sticky to work with, so use floured hands to help shape it. As you tuck and rotate the dough, keep in mind that it should be a rustic round—not perfect. If you try to make it pristine, you risk overhandling the dough, making it tough.

Use a floured knife to keep the sticky dough from tearing while you make your incision. Though you may think of it as mere decoration, make sure your cross is 1 inch deep, as this deep scoring allows the hot steam to be released from the bread while baking.

As an added bonus to the good luck from the cross-scoring on top, this pricking in the four corners of the dough allows both heat and fairies to escape from the bread. This helps the bread rise and cook evenly.

SWEET POTATO-CHAI SCONES

Makes 6 scones

Warm with aromatic chai spice and made mouthwateringly tender with sweet potato, these scones are a fall breakfast dream complete with a final sprinkling of sparkling sugar.

- **2 cups (250 grams) all-purpose flour**
- **¼ cup (55 grams) firmly packed light brown sugar**
- **1¾ teaspoons (8.75 grams) baking powder**
- **1½ teaspoons (3 grams) ground cardamom**
- **1 teaspoon (2 grams) ground cinnamon**
- **¾ teaspoon (2.25 grams) kosher salt**
- **¼ teaspoon ground ginger**
- **⅛ teaspoon ground cloves**
- **⅛ teaspoon ground black pepper**
- **½ cup (113 grams) cold unsalted butter, cubed**
- **½ cup (118 grams) cold puréed cooked peeled sweet potato (see Note)**
- **⅓ cup (80 grams) cold heavy whipping cream**
- **1 teaspoon (4 grams) vanilla extract**
- **¼ teaspoon (1 gram) tightly packed orange zest**
- **1 large egg (50 grams), lightly beaten**
- **Sparkling sugar, for sprinkling**

1. Preheat oven to 375°F (190°C). Line a rimmed baking sheet with parchment paper.
2. In a large bowl, whisk together flour, brown sugar, baking powder, cardamom, cinnamon, salt, ginger, cloves, and pepper, breaking up any clumps of brown sugar by hand as needed. Using a pastry blender or 2 forks, cut in cold butter until mixture resembles coarse crumbs.
3. In a medium bowl, stir together sweet potato, cold cream, vanilla, and orange zest. Gradually add sweet potato mixture to flour mixture, stirring with a fork until dry ingredients are moistened. (It's OK if dough is crumbly or shaggy in parts.)
4. Turn out dough onto a clean surface; gently knead 4 to 6 times to bring dough together. Roll or pat dough into a 1-inch-thick circle (about 6 inches wide), lightly flouring surface as needed to prevent sticking. Using a bench scraper or a thin-bladed knife, cut circle into 6 wedges, and place at least 2 inches apart on prepared pan. Brush tops with egg, and sprinkle with sparkling sugar.
5. Bake until golden brown, a wooden pick inserted in center comes out clean, and an instant-read thermometer inserted in center registers 200°F (93°C), 15 to 18 minutes. Let cool on pan for 5 minutes. Serve warm.

Note: *We like the bright color and convenience of using pre-cubed raw sweet potatoes, sold in 1-pound bags in the produce department of most grocery stores. Cook according to package directions. Purée in a food processor until mostly smooth.*

UPSIDE-DOWN HEIRLOOM TOMATO CORNBREAD

Makes 1 (10-inch) loaf

Featuring a caramelized tomato top, this crisp cornbread is made all the more delicious from cheese and fresh corn in the batter.

- 3 medium heirloom tomatoes (369 grams), sliced into ½-inch-thick rounds and seeded (about 11 slices)
- 2 cups (240 grams) plain fine yellow cornmeal
- 1 cup (125 grams) all-purpose flour
- 1 tablespoon (15 grams) baking powder
- 2 teaspoons (6 grams) kosher salt
- 2¼ cups (255 grams) shredded smoked white Cheddar cheese, divided
- 1 cup (154 grams) fresh yellow corn kernels (about 2 ears corn)
- ½ cup (14 grams) finely sliced fresh basil leaves
- ¼ cup (40 grams) diced seeded jalapeño
- 1¾ cups (420 grams) whole buttermilk
- 6 tablespoons (84 grams) unsalted butter, melted
- 2 large eggs (100 grams)
- 2 tablespoons (24 grams) granulated sugar

Garnish: fresh basil leaves

1. Preheat oven to 400°F (200°C). Line bottom of a 10-inch cast-iron skillet with parchment paper. Spray parchment and sides of skillet with cooking spray. Line a rimmed baking sheet with paper towels.

2. On prepared pan, place tomato slices.

3. In a large bowl, whisk together cornmeal, flour, baking powder, and salt. Stir in 1½ cups (170 grams) cheese, corn, basil, and jalapeño. Make a well in center.

4. In a medium bowl, whisk together buttermilk, melted butter, and eggs. Add buttermilk mixture to cornmeal mixture, stirring just until combined.

5. In bottom of prepared skillet, place tomato slices, overlapping if needed. Sprinkle with sugar, and top with ½ cup (57 grams) cheese. Spoon batter onto tomatoes, smoothing top.

6. Bake until golden brown and a wooden pick inserted in center comes out clean, 30 to 35 minutes, covering with foil to prevent excess browning, if necessary. Let cool in skillet for 10 minutes. Invert loaf onto a serving platter. Top with remaining ¼ cup (28 grams) cheese; garnish with basil, if desired. Serve warm.

PECAN SHORTCAKES WITH FRESH PEACHES AND WHIPPED CREAM

Makes 6 shortcakes

These fluffy shortcakes are studded with pecans to add crunch and rich, nutty flavor to every buttery bite. Served with fresh peaches and homemade Whipped Cream, this classic summertime sweet is rounded out by a final sprinkling of toasted pecans.

- **1 cup (113 grams) chopped pecans***
- **2 cups (250 grams) all-purpose flour**
- **3 tablespoons (36 grams) plus 1 teaspoon (4 grams) granulated sugar, divided**
- **1½ teaspoons (7.5 grams) baking powder**
- **1½ teaspoons (4.5 grams) kosher salt**
- **¼ teaspoon (1.25 grams) baking soda**
- **¾ cup (170 grams) cold unsalted butter, cubed**
- **¾ cup (180 grams) plus 2 teaspoons (10 grams) cold whole buttermilk, divided**
- **Peach Filling (recipe follows)**
- **Whipped Cream (recipe follows)**

1. Preheat oven to 350°F (180°C).
2. On a rimmed baking sheet, spread pecans.
3. Bake until pecans are just beginning to color, 6 to 7 minutes, stirring occasionally. Let cool completely.
4. In a large bowl, whisk together flour, 3 tablespoons (36 grams) sugar, baking powder, salt, and baking soda. Using a pastry blender or 2 forks, cut in cold butter until mixture is crumbly. Refrigerate for 30 minutes.
5. Preheat oven to 425°F (220°C). Line a baking sheet with parchment paper.
6. Add ½ cup (57 grams) cooled toasted pecans to flour mixture, stirring until combined. Add ¾ cup (180 grams) cold buttermilk, stirring until a shaggy dough forms.
7. Turn out dough and any remaining flour mixture onto a lightly floured surface, and gently knead 2 to 3 times. Pat dough into a 1-inch-thick rectangle. Cut rectangle into fourths. Stack fourths on top of each other, and pat into a 1-inch-thick rectangle again. Repeat procedure 3 more times. Pat dough to 1-inch thickness. Using a 3-inch round cutter dipped in flour, cut 4 rounds without twisting cutter, re-patting scraps to get 2 more rounds. Place 2 inches apart on prepared pan. Freeze for 10 minutes.
8. Brush top of dough with remaining 2 teaspoons (10 grams) cold buttermilk, and sprinkle with remaining 1 teaspoon (4 grams) sugar.
9. Bake until golden brown, 13 to 16 minutes. Remove from pan, and let cool slightly on a wire rack.
10. To serve, finely chop 2 tablespoons (14 grams) remaining toasted pecans. Cut shortcakes in half horizontally, and layer with Peach Filling and Whipped Cream. Sprinkle with finely chopped pecans. Serve with remaining toasted pecans.

**We used Sunnyland Farms Georgia Pecan Halves.*

Peach Filling

Makes about 3 cups

- **3 cups (462 grams) sliced peeled fresh peaches (about 3 medium peaches)**
- **3 tablespoons (36 grams) granulated sugar**

1. In a large bowl, place peaches. Sprinkle with sugar, and toss until combined. Let stand for 30 minutes.

Whipped Cream

Makes 2 cups

- **1 cup (240 grams) cold heavy whipping cream**
- **2 tablespoons (24 grams) granulated sugar**

1. In the bowl of a stand mixer fitted with the whisk attachment, beat cream at medium speed until slightly thickened. Add sugar, and beat until soft peaks form. Refrigerate until ready to serve.

BANANA STREUSEL BREAD

Makes 1 (15-cup) loaf

Why yes, banana bread will Bundt. In this incarnation, our banana bread is an inverted Bundt beauty, boasting a crunchy cinnamon streusel topping that proves more addictive with each serving.

- **3¾ cups (469 grams) all-purpose flour, divided**
- **1½ cups (330 grams) plus 2 tablespoons (28 grams) firmly packed light brown sugar, divided**
- **1⅓ cups (267 grams) plus 2 tablespoons (24 grams) granulated sugar, divided**
- **1¾ teaspoons (3.5 grams) ground cinnamon, divided**
- **4 teaspoons (20 grams) unsalted butter, cubed**
- **2 cups (476 grams) mashed ripe banana**
- **1 cup (214 grams) vegetable oil**
- **⅔ cup (160 grams) sour cream, room temperature**
- **4 large eggs (200 grams), room temperature**
- **1 tablespoon (13 grams) vanilla extract**
- **2 teaspoons (10 grams) baking powder**
- **1¼ teaspoons (6.25 grams) baking soda**
- **1¼ teaspoons (3.75 grams) kosher salt**
- **½ teaspoon (1 gram) ground cloves**
- **¼ teaspoon ground nutmeg**

1. Preheat oven to 350°F (180°C).
2. In a medium bowl, stir together ¼ cup (31 grams) flour, 2 tablespoons (28 grams) brown sugar, 2 tablespoons (24 grams) granulated sugar, and ¾ teaspoon (1.5 grams) cinnamon. Add butter; using your fingers or 2 forks, work butter into flour mixture until mixture resembles coarse crumbs or slightly wet sand. Set aside.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat banana, oil, sour cream, eggs, vanilla, remaining 1½ cups (330 grams) brown sugar, and remaining 1⅓ cups (267 grams) granulated sugar at medium-low speed until well combined, about 2 minutes, stopping to scrape sides of bowl.
4. In another medium bowl, whisk together baking powder, baking soda, salt, cloves, nutmeg, remaining 3½ cups (438 grams) flour, and remaining 1 teaspoon (2 grams) cinnamon. With mixer on low speed, gradually add baking powder mixture to banana mixture, beating until combined and stopping to scrape sides of bowl.
5. Spray a 15-cup Nordic Ware Anniversary Bundt Pan with baking spray with flour. Pour batter into prepared pan. Tap pan on a kitchen towel-lined counter a few times to settle batter and release any air bubbles.
6. Bake for 20 minutes. Sprinkle with streusel, and bake until golden brown and a wooden pick inserted near center comes out clean, 40 to 55 minutes more, rotating pan halfway through baking and loosely covering with foil to prevent excess browning, if necessary. Let cool in pan on a wire rack for 20 minutes.
7. Using a small offset spatula, loosen bread from center of pan. Slowly invert bread onto a wire rack placed over a rimmed baking sheet. (Some streusel will fall off.) Using a large, flat plate or a cake lifter, turn bread streusel side up, and place on wire rack; let cool completely.

YEAST BREADS

YEAST IS THE MAGIC INGREDIENT THAT HELPS CREATE PILLOWY-SOFT POTATO BREAD, SUPPLE AND SWEET WOOL BREAD, AND IRRESISTIBLE ROLLS, ALL LEAVENED AND FILLED WITH FLAVOR

STRAWBERRY BRIOCHE TARTS

Makes 12 tarts

These light-as-air brioche tarts provide the perfect pillowy bed for a bright Lemon Pastry Cream and fresh strawberries.

2½ cups (313 grams) all-purpose flour, divided
¼ cup (50 grams) plus 2 teaspoons (8 grams) granulated sugar, divided
1 (0.25-ounce) package (7 grams) instant yeast*
1¾ teaspoons (5.25 grams) kosher salt
⅓ cup (80 grams) warm whole milk (120°F/49°C to 130°F/54°C)
3 large eggs (150 grams), room temperature and divided
1 large egg yolk (19 grams), room temperature
6 tablespoons (84 grams) unsalted butter, softened
8 ounces (226 grams) fresh strawberries, sliced lengthwise ⅛ inch thick
1½ teaspoons (7.5 grams) fresh lemon juice
⅛ teaspoon ground black pepper (optional)
Lemon Pastry Cream (recipe follows)
1 tablespoon (15 grams) whole milk
Pearl sugar, for sprinkling

1. In the bowl of a stand mixer fitted with the paddle attachment, beat 1 cup (125 grams) flour, ¼ cup (50 grams) granulated sugar, yeast, and salt at low speed until combined. Add warm milk; beat just until combined. Add 2 eggs (100 grams) and egg yolk; beat at medium-low speed until combined, about 1 minute, stopping to scrape sides of bowl. With mixer on low speed, gradually add remaining 1½ cups (188 grams) flour, beating just until combined.
2. Switch to the dough hook attachment. Beat at low speed until dough is relatively smooth and elastic and starts to pull away from sides of bowl, 6 to 9 minutes, stopping to scrape sides of bowl and dough hook. Add butter, 1 tablespoon (14 grams) at a time, beating until combined after each addition (6 to 8 minutes total); scrape sides of bowl and dough hook. (Dough may look slightly broken during this process but will come together.) Increase mixer speed to medium-low; beat until a smooth, elastic dough forms, 6 to 9 minutes, stopping to scrape sides of bowl and dough hook. (Dough should pass the windowpane test; see Notes.) Turn out dough onto a clean surface, and knead 4 to 5 times. Shape into a smooth round.
3. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 1 to 2 hours.
4. Line 2 baking sheets with parchment paper.
5. Punch down dough; cover and let stand for 10 minutes. Turn out dough onto a clean surface; divide into 12 portions (about 52 grams each). Gently shape 1 portion into a smooth ball, pinching any seams to seal. (Keep remaining dough covered with plastic wrap to prevent it from drying out.) Repeat with remaining portions. Press or roll each dough ball into a 3½-inch round; place 1½ to 2 inches apart on prepared pans. (Dough rounds may shrink slightly.) Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed and dough holds an indentation when poked, 30 to 40 minutes.
6. Preheat oven to 350°F (180°C).
7. Meanwhile, in a large bowl, stir together strawberries, lemon juice, pepper (if using), and remaining 2 teaspoons (8 grams) granulated sugar. Let stand, stirring occasionally, until ready to use.
8. Using a ¼-cup glass jar or dry measuring cup dipped in flour, make a 2¼-inch-wide, ¼- to ½-inch-deep well in center of each dough round. (See Notes.) Divide Lemon Pastry Cream among dough rounds (about 1 scant tablespoon or 11 grams each), spreading to fill. Using a slotted spoon, arrange strawberries evenly on top of pastry cream as desired. (Enjoy or reserve any extra strawberries as a treat.)
9. In a small bowl, whisk together milk and remaining 1 egg (50 grams). Brush dough with egg wash; sprinkle with pearl sugar.
10. Bake until light golden brown, 8 to 10 minutes, rotating pans halfway through baking. Serve warm or at room temperature.

**We used Platinum® Yeast from Red Star®.*

Notes: *To use the windowpane test to check dough for proper gluten development, lightly flour hands and pinch off (don't tear) a small piece of dough. Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent like a windowpane. If the dough tears, it's not quite ready. Beat for 1 minute, and test again.*

If you don't have a ¼-cup glass jar, you can also use a 2¼-inch-wide ⅓-cup dry measuring cup or even just your fingertips to make wells in dough rounds.

Lemon Pastry Cream

Makes about ½ cup

- ⅔ cup (160 grams) whole milk
- 3 tablespoons (36 grams) granulated sugar
- 2 teaspoons (6 grams) cornstarch
- 2 teaspoons (4 grams) packed lemon zest (about 2 medium lemons)
- 1 teaspoon (3 grams) all-purpose flour
- ⅛ teaspoon kosher salt
- 2 large egg yolks (37 grams)
- 1 tablespoon (14 grams) unsalted butter

1. Place a fine-mesh sieve in a small shallow baking dish or bowl.

2. In a medium saucepan, heat milk over medium heat until steaming. (Do not boil.)

3. In a medium bowl, whisk together sugar, cornstarch, lemon zest, flour, and salt. Whisk in egg yolks until well combined. (Mixture will be very thick.) Gradually whisk in half of warm milk. Pour sugar mixture into remaining warm milk in pan. Bring to a boil over medium heat, whisking constantly. Cook, whisking constantly, until mixture is thickened and no longer tastes starchy and an instant-read thermometer registers 185°F (85°C), about 3 minutes.

4. Remove mixture from heat. Stir in butter until well combined. Pour and press mixture through prepared sieve into baking dish or bowl; smooth into a thin layer. Cover with a piece of plastic wrap, pressing wrap directly onto surface of pastry cream to prevent a skin from forming. Refrigerate until thoroughly chilled, about 1 hour or up to overnight. Stir until softened and smooth before using.

PARKER HOUSE ROLLS

Makes 24 rolls

Legend has it that Parker House rolls were created accidentally when a disgruntled baker slammed a tray of rolls in the oven. The jolted rolls emerged with their signature folded appearance, and guests raved about them. It's that pocket-like fold that creates a crispy golden exterior with a steaming hot and tender interior.

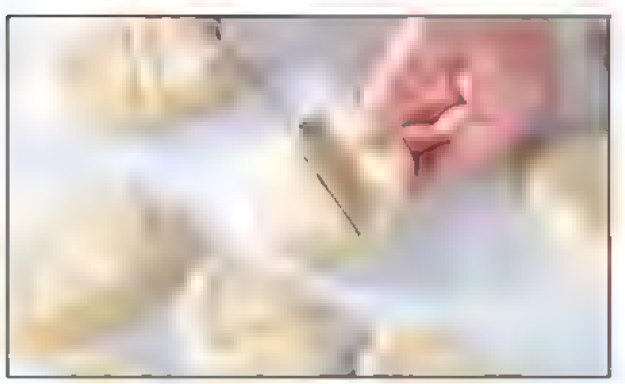
4 to 4¼ cups (500 to 531 grams) all-purpose flour, divided
⅓ cup (67 grams) granulated sugar
1 tablespoon (9 grams) kosher salt
2¼ teaspoons (7 grams) instant yeast
¾ cup (180 grams) whole milk
⅔ cup (160 grams) water
¼ cup (57 grams) unsalted butter, cubed
1 large egg (50 grams), room temperature
⅓ cup (76 grams) unsalted butter, melted
Flaked sea salt, for sprinkling

1. In the bowl of a stand mixer fitted with the paddle attachment, beat 1⅓ cups (167 grams) flour, sugar, kosher salt, and yeast at medium-low speed until well combined.
2. In a medium saucepan, heat milk, ⅔ cup (160 grams) water, and cubed butter over medium heat until butter is melted and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture to flour mixture; beat at medium-low speed for 2 minutes, stopping to scrape sides of bowl. Add egg; beat at medium-high speed for 2 minutes, stopping to scrape sides of bowl. With mixer on low speed, gradually add 2⅔ cups (333 grams) flour, beating just until combined and stopping to scrape sides of bowl.
3. Switch to the dough hook attachment. Beat at medium-low speed until a soft, somewhat sticky dough forms, 6 to 8 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. (Dough should pass the windowpane test [see Note] but may still stick slightly to sides of bowl.) Turn out dough onto a very lightly floured surface, and gently shape into a ball.
4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 35 to 50 minutes.
5. Position oven rack in top third of oven. Preheat oven to 350°F (180°C). Line 2 light-colored metal baking sheets with parchment paper.
6. Punch down dough; cover and let stand for 5 minutes. Divide dough in half. On a lightly floured surface, roll half of dough into an 11-inch square (about ¼ inch thick). (Keep remaining dough covered to prevent it from drying out.) Using a 2¾-inch round cutter, cut dough, discarding scraps. Gently stretch each circle into a 3x2-inch oval; place smoothest side of oval facing downward. Using the back of a small knife, make a crease crosswise in center of each oval; brush with melted butter and fold ovals in half along crease, pressing to seal. Place at least 1 inch apart on a prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until nearly doubled in size and dough holds an indentation when poked, 20 to 25 minutes. Repeat procedure with remaining dough.
7. Brush tops of rolls with melted butter.
8. Bake, one batch at a time, until lightly golden, 12 to 15 minutes. Brush warm rolls with remaining melted butter, and sprinkle with sea salt. Serve warm.

Note: *To use the windowpane test to check dough for proper gluten development, lightly flour hands and pinch off (don't tear) a small piece of dough. Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent like a windowpane. If the dough tears, it's not quite ready. Beat for 1 minute, and test again.*

FOLDING CLASSIC PARKER HOUSE ROLLS

1. After cutting the dough into 2¾-inch rounds, gently stretch each circle into a 3x2-inch oval, placing the smoothest side facing downward.



2. Using the back of a small knife, make a crease crosswise in the center of each oval. Take care not to cut through the dough. The indentation will mark where to fold the roll.

3. Before folding, brush the top of each oval with melted butter. Fold each oval in half along the crease, pressing to seal.

SPINACH KHACHAPURIS

Makes 6 khachapuris

Ajaria, an autonomous republic in Georgia, is known for a special boat, but it's not one that sails the Black Sea. This golden vessel, called a khachapuri, *is crafted from soft bread dough and emerges from the oven with a pool of melted cheese. In our version, sweet mozzarella, nutty fontina, and salty feta get paired with our fresh Sautéed Spinach. The proper way to experience this masterpiece is to use an edge of torn-off bread to swirl the butter and egg yolk into the melty, hot cheese.*

4 to 4⅓ cups (508 to 550 grams) bread flour
1 tablespoon (12 grams) granulated sugar
2¼ teaspoons (7 grams) instant yeast
2¼ teaspoons (6 grams) kosher salt
1 cup (240 grams) warm water (120°F/49°C to 130°F/54°C)
½ cup (120 grams) warm whole milk (120°F/49°C to 130°F/54°C)
2 tablespoons (24 grams) olive oil
1½ cups (170 grams) shredded whole-milk mozzarella cheese
1½ cups (170 grams) shredded fontina cheese
1½ cups (170 grams) crumbled feta cheese
Sautéed Spinach (recipe follows)
2 teaspoons (10 grams) fresh lemon juice
¼ teaspoon ground black pepper
1 large egg (50 grams)
1 teaspoon (5 grams) water
6 large egg yolks (112 grams)
Garnish: unsalted butter, chopped fresh parsley

1. In the bowl of a stand mixer, whisk together 4 cups (508 grams) flour, sugar, yeast, and 2 teaspoons (6 grams) salt by hand. Add 1 cup (240 grams) warm water, warm milk, and oil; using the paddle attachment, beat at low speed until a shaggy dough forms.
2. Switch to the dough hook attachment. Beat at low speed until dough is smooth, elastic, and slightly tacky, 12 to 14 minutes; add up to remaining ⅓ cup (42 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky.
3. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.
4. In a medium bowl, stir together cheeses. Stir in Sautéed Spinach, lemon juice, pepper, and remaining ¼ teaspoon salt. Refrigerate until ready to use.
5. Line 2 baking sheets with parchment paper.
6. Punch down dough, and let stand for 5 minutes. Turn out onto a lightly floured surface, and divide into 6 portions (about 155 grams each). Shape 1 portion into an oval; press flat. (Keep remaining dough covered to prevent it from drying out.) Roll into a 9x5-inch oval, flouring surface as needed. Place on a prepared pan. (Make sure oval is still 9x5 inches.) Repeat with remaining dough, placing 3 ovals on each prepared pan. (It is OK that ovals are close together; after final shaping, they will be far enough apart for baking.) Cover and let stand for 15 minutes.
7. Spoon cheese mixture onto ovals (about 112 grams each). Spread cheese mixture, leaving a 1-inch border around edges. Twist and roll dough on each side of cheese mixture toward center to form a crust, slightly overlapping filling. Pinch ends together; twist ends, and slightly tuck under to form a boat shape. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, about 20 minutes.
8. Preheat oven to 375°F (190°C).
9. In a small bowl, whisk together egg and 1 teaspoon (5 grams) water. Using a pastry brush, brush dough with egg wash.
10. Bake until crust is golden, 22 to 26 minutes. Using the back of a spoon, make an indentation in cheese mixture. Place 1 egg yolk in each indentation. Bake until edges of yolks just start to set, 2 to 4 minutes more. Garnish with butter and parsley, if desired. Serve immediately.

Sautéed Spinach

Makes about 1 cup

3 tablespoons (42 grams) unsalted butter
2 tablespoons (20 grams) minced garlic
1 (10-ounce) container (284 grams) fresh baby spinach
2 teaspoons (6 grams) kosher salt
2 teaspoons (10 grams) fresh lemon juice
½ teaspoon (1 gram) ground black pepper
¼ teaspoon crushed red pepper

1. In a large skillet, melt butter over medium heat. Add garlic; cook, stirring constantly, for 1 minute. Add spinach, tossing to coat, and cook until wilted. Stir in salt, lemon juice, and peppers. Pour into a fine-mesh sieve set over a small bowl, and let cool to room temperature. Press mixture between paper towels to remove all excess moisture.

ENSAYMADAS

Makes 16 ensaymadas

Get a taste of the Philippines, no airplane ticket needed. Baking & pastry editor Tricia Manzanero Stuedeman's take on this beloved Filipino pastry features a super-soft bread base crowned with a browned butter-sugar spread and savory Cheddar cheese. The sweet-salty combo is perfect for any occasion, from special holidays to an everyday afternoon snack.

3 to 3¼ cups (375 to 406 grams) all-purpose flour, divided
⅓ cup (67 grams) granulated sugar
1 (0.25-ounce) package (7 grams) instant yeast*
2 teaspoons (6 grams) kosher salt
¾ cup (180 grams) whole milk
¼ cup (60 grams) water
¼ cup (56 grams) refined coconut oil, roughly cut into ½- to ¾-inch chunks and room temperature
3 large egg yolks (56 grams), room temperature
6 tablespoons (84 grams) unsalted butter, cubed, softened, and divided
Sugary Browned Butter Topping (recipe follows)
Garnish: finely shredded sharp white Cheddar cheese (see Notes)

1. In the bowl of a stand mixer fitted with the paddle attachment, beat 1 cup (125 grams) flour, sugar, yeast, and salt at low speed until combined.
2. In a medium saucepan, heat milk and ¼ cup (60 grams) water over medium heat until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture to flour mixture; beat at medium speed for 2 minutes, stopping to scrape sides of bowl. Add 2 cups (250 grams) flour, coconut oil, egg yolks, and 3 tablespoons (42 grams) butter; beat at medium-low speed just until combined. Scrape sides of bowl.
3. Switch to the dough hook attachment. Beat at medium-low speed until a soft, shiny, sticky dough forms, about 4 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too loose or overly sticky. (Be careful not to add too much flour; this dough is supposed to be quite soft and sticky.) Scrape sides of bowl; gently pull up and fold sides of dough to form a rough ball. Turn folded side down; cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.
4. Spray 16 (3¼-inch) brioche molds with baking spray with flour (see Notes); place evenly spaced on a rimmed baking sheet.
5. In a small microwave-safe bowl, heat remaining 3 tablespoons (42 grams) butter on high in 10-second intervals until melted.
6. Punch down dough; cover and let stand for 5 minutes. Turn out dough onto a lightly floured surface; divide into 16 portions (about 50 grams each). Shape each portion into a 5-inch log; loosely cover logs with plastic wrap.
7. Pat or roll 1 dough log into an 8x3-inch rectangle; brush rectangle with melted butter, leaving a ½-inch border on one long side. Starting with long side opposite border, roll up dough, jelly roll style; pinch seam to seal. (It's OK if a bit of butter squishes out.) Place seam side down. Starting on one end of rolled dough, coil into a spiral shape; lightly press loose end into side to adhere, and gently place in 1 prepared mold. Repeat with remaining dough and remaining melted butter, wiping and lightly flouring surface as needed. Cover and let rise in a warm, draft-free place (75°F/24°C) until nearly doubled in size, 20 to 30 minutes.
8. Preheat oven to 300°F (150°C).
9. Bake until lightly golden, about 20 minutes, rotating baking sheet halfway through baking. Let cool in molds for 5 minutes. Remove from molds, and let cool completely on wire racks.
10. Using a small offset spatula, spread Sugary Browned Butter Topping on top of cooled ensaymadas. Garnish with cheese, if desired.

**We used Platinum Yeast® from Red Star®—a premium instant yeast mixed with dough improvers—to further promote a light, tender texture. In lieu of Platinum Yeast, however, instant yeast will do just fine.*

Notes: *Ensaymadas are often topped with* queso de bola. *It can be difficult to locate, but if you can find this type of Edam cheese in your area, definitely give it a try. If not, substitute with sharp Cheddar (as we do in this recipe) or mild Parmesan cheese.*

If you don't have brioche molds, these ensaymadas can also be baked in standard 12-cup muffin pans, jumbo muffin pans, or directly on parchment paper-lined baking sheets. If making ensaymadas on baking sheets, tuck loose ends underneath coiled dough to secure.

Sugary Browned Butter Topping

Makes about 1 cup

⅔ cup (150 grams) unsalted butter, softened
⅔ cup (133 grams) granulated sugar
⅛ teaspoon kosher salt

1. In a medium light-colored metal saucepan, cook butter over medium heat, stirring frequently, until butter solids are golden and nutty in aroma, 7 to 12 minutes. Pour browned butter into a square glass baking dish or medium bowl; refrigerate until solid, 2 to 3 hours. Let stand at room temperature until softened before using, 30 to 40 minutes.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat softened browned butter, sugar, and salt at medium speed until fluffy, about 3 minutes. Use immediately.

SHAPING SAVVY You're three simple steps away from perfectly spiraled ensaymadas

1. Pat or roll 1 dough log into an 8x3-inch rectangle; brush rectangle with melted butter, leaving a ½-inch border on one long side.

2. Starting with long side opposite border, roll up dough, jelly roll style, and pinch seam to seal. (Don't worry if some butter squishes out.)

3. Place rolled dough seam side down; starting on one end, coil into a spiral shape. Lightly press loose end into side to adhere, and gently place in 1 prepared mold.

BAGUETTES

Makes 2 loaves

Bring the magic of the French boulangerie straight to your home with flavorful baguettes boasting a characteristic texture and that super crackly, tear-worthy crust. In France, there are two main varieties of baguette: the tradition, *which is crafted by hand and uses a lengthy fermentation process, and the* ordinaire, *which can be mechanically produced and may contain additives. As the original baguette is a national treasure, the ingredients for a* tradition *are legally regulated in France by Le Decret Pain (The Bread Decree) to flour, leaven, water, and salt—nothing else, which is exactly how we formulated our recipe.*

1½ cups (360 grams) warm water (110°F/43°C to 115°F/46°C), divided
2¼ teaspoons (7 grams) instant yeast
4 cups (508 grams) bread flour, divided
1 tablespoon (9 grams) kosher salt
Semolina flour, for dusting
6 cups (750 grams) ice cubes

1. In the bowl of a stand mixer, whisk together ¾ cup (180 grams) warm water and yeast by hand until dissolved. Add 1⅓ cups (169 grams) bread flour; using the paddle attachment, beat at low speed until combined, about 30 seconds. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 45 minutes.
2. Add salt, remaining 2⅔ cups (339 grams) bread flour, and remaining ¾ cup (180 grams) warm water to yeast mixture, and beat at low speed until dough comes together, about 30 seconds. Switch to the dough hook attachment. Beat at low speed for 2 minutes. (Dough will appear rough rather than smooth at this point.)
3. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let stand in a warm, draft-free place (75°F/24°C) until smooth and elastic, about 1½ hours, turning every 30 minutes. (To complete a turn, grab underside of dough, stretch it up, and fold it to center of dough. Do this 4 times around bowl.)
4. Turn out dough onto a very lightly floured surface, and divide in half. Gently press one half into a 9x4-inch rectangle; fold one short side over center third. Fold remaining third over folded portion. Turn dough over so it is seam side down. Repeat with remaining half of dough. Cover and let stand in a warm, draft-free place (75°F/24°C) for 20 minutes.
5. Line a rimmed baking sheet with sheets of parchment paper, letting excess extend over sides of pan. Dust with semolina flour.
6. Gently press each baguette into an 8x6-inch rectangle, one long side closest to you. Fold top third of dough to center, pressing to seal. Fold bottom third over folded portion, pressing to seal. Fold dough in half lengthwise so long edges meet. Using the heel of your hand, firmly press edges to seal. Roll into a 15- to 16-inch log of even thickness, pinching ends slightly to taper.
7. Place 1 log, seam side down, on prepared pan, nestling it against one long side of pan. Pull up and fold parchment to create a wall on opposite side of log. Nestle remaining log, seam side down, on other side of parchment wall. Repeat pulling and folding process with parchment to form a wall on opposite side of second log, and weigh down with a kitchen towel to prevent parchment from sliding. Dust tops with flour. Cover and let rise in a warm, draft-free place (75°F/24°C) until slightly puffed, about 45 minutes. (Alternatively, cover and refrigerate for 8 hours or up to overnight. Let rise in a warm, draft-free place [75°F/24°C] until slightly puffed, 30 to 45 minutes. Bake as directed.)
8. Place a large cast-iron skillet on bottom rack of oven and a rimmed baking sheet on center rack. Preheat oven to 475°F (250°C). Let skillet heat for 30 to 45 minutes before baking.
9. Remove kitchen towel, and pull parchment flat to separate baguettes. Cut off extra parchment, if desired. Using a lame or sharp paring knife, score tops of dough with long diagonal cuts.
10. Place baguettes in oven. Carefully pour ice into preheated skillet. (This will create a lot of steam, so wear oven mitts.) Immediately close oven door.
11. Bake until deep golden brown and an instant-read thermometer inserted in center registers 205°F (96°C) to 210°F (99°C), 13 to 15 minutes. Let cool on pan on a wire rack.

PRO TIP
To optimize time, we developed this recipe to make two loaves. We recommend gifting a loaf, or using leftovers for bread crumbs, croutons, or topping a French onion soup. To freeze a baguette, cut in half crosswise, wrap the baguette tightly in foil, and store in a resealable plastic freezer bag to prevent off flavors and freezer burn. Reheat in the oven for optimal results.

ORANGE ROLLS

Makes 16 rolls

The Club in our hometown Birmingham, Alabama, has a famed orange roll that has inspired many a baker to try making their own at home. Our version brings all the original zesty enjoyment but with a tropical coconut twist added in for fun.

3 to 3¼ cups (375 to 406 grams) all-purpose flour, divided
¾ cup (150 grams) granulated sugar, divided
2¼ teaspoons (7 grams) instant yeast
2½ teaspoons (6 grams) kosher salt, divided
¾ cup (180 grams) crème fraîche
¼ cup (60 grams) water
¼ cup (56 grams) refined coconut oil, cubed and room temperature
3 tablespoons (42 grams) unsalted butter, room temperature and divided
1 large egg (50 grams), room temperature
3 large egg yolks (56 grams), room temperature
¾ cup (63 grams) sweetened flaked coconut
1 tablespoon (6 grams) plus 2 teaspoons (4 grams) packed orange zest, divided
2 cups (240 grams) confectioners' sugar
2½ tablespoons (37.5 grams) fresh orange juice
2 tablespoons (28 grams) unsalted butter, melted

1. In the bowl of a stand mixer fitted with the paddle attachment, beat 1 cup (125 grams) flour, ¼ cup (50 grams) granulated sugar, yeast, and 2 teaspoons (6 grams) salt at medium-low speed until combined.
2. In a small saucepan, heat crème fraîche, ¼ cup (60 grams) water, coconut oil, and 1 tablespoon (14 grams) room temperature butter over medium heat, stirring frequently, until oil and butter are melted and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm crème fraîche mixture to flour mixture; beat at medium-low speed until combined, about 1 minute, stopping to scrape sides of bowl. Add egg and egg yolks; beat until combined, about 1 minute. With mixer on low speed, gradually add 2 cups (250 grams) flour, beating just until combined and stopping to scrape sides of bowl.
3. Switch to the dough hook attachment. Beat at medium-low speed until a soft, smooth, slightly tacky dough forms, 5 to 10 minutes, stopping to scrape sides of bowl; add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. (Dough will mostly clear sides of bowl but slightly stick to bottom. Dough should pass the windowpane test; see Note on page 39.) Turn out dough onto a clean surface, and gently shape into a ball.
4. Lightly spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.
5. Punch down dough; cover and let stand for 10 minutes. On a very lightly floured surface, roll dough into a 28x10-inch rectangle (about ⅛ inch thick), lightly flouring work surface as needed. Using a small offset spatula, dot remaining 2 tablespoons (28 grams) room temperature butter onto dough; spread into an even layer, leaving a ½-inch border on one long side.
6. In a small bowl, stir together coconut, 1 tablespoon (6 grams) orange zest, ¼ teaspoon salt, and remaining ½ cup (100 grams) granulated sugar. Sprinkle coconut mixture evenly over butter on dough. Starting with long side opposite border, roll up dough, jelly roll style; pinch seam to seal. Place dough log seam side down; gently shape log to 28 inches long and even thickness, if necessary. Using a serrated knife dipped in flour, cut log into 16 slices (about 1¾ inches thick each).
7. Spray 16 cups of 2 (12-cup) muffin pans with baking spray with flour. Place 1 dough slice, cut side down, in each prepared cup, pressing slices gently so they sit flat. Cover and let rise in a warm, draft-free place (75°F/24°C) until just slightly puffed and dough holds an indentation when poked, 20 to 25 minutes.
8. Preheat oven to 325°F (170°C).
9. Bake, one batch at a time, until light golden brown, about 20 minutes, rotating pan halfway through baking. Let cool in pan for 4 minutes; using a small offset spatula, carefully loosen and remove rolls from pan, and place on a wire rack.
10. In a small bowl, stir together confectioners' sugar, orange juice, melted butter, remaining 2 teaspoons (4 grams) orange zest, and remaining ¼ teaspoon salt until smooth and well combined. Spread glaze onto warm rolls. Serve warm or at room temperature.

CHOCOLATE, CHERRY & PISTACHIO VIENNOISE

Makes 7 rolls

Usually enjoyed for breakfast, Viennoise is a special baked good that blends the pleasures of soft milk bread with the buttery richness of brioche.

- ⅓ cup (80 grams) warm water (110°F/43°C to 115°F/46°C)
- ¼ cup (60 grams) warm whole milk (110°F/43°C to 115°F/46°C)
- 1 (0.25-ounce) package (7 grams) instant yeast*
- ¼ cup (50 grams) granulated sugar, divided
- 3 to 3¼ cups (375 to 406 grams) all-purpose flour, divided
- 2½ teaspoons (7.5 grams) kosher salt
- 3 large eggs (150 grams), room temperature and divided
- 5 tablespoons (70 grams) unsalted butter, room temperature (see Note)
- ⅓ cup (53 grams) finely chopped bittersweet chocolate
- ⅓ cup (43 grams) finely chopped dried sweetened cherries
- ¼ cup (32 grams) finely chopped dry-roasted salted pistachios

1. In a small bowl, stir together ⅓ cup (80 grams) warm water, warm milk, yeast, and 1 teaspoon (4 grams) sugar. Let stand until foamy, 5 to 10 minutes.
2. In the bowl of a stand mixer, whisk together 2¾ cups (344 grams) flour, salt, and remaining 3 tablespoons plus 2 teaspoons (46 grams) sugar. Add yeast mixture and 2 eggs (100 grams); using the paddle attachment, beat at low speed until a shaggy dough forms. Scrape sides of bowl.
3. Switch to the dough hook attachment. Beat at low speed until dough is smooth and elastic, about 6 minutes; add up to ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. Add butter, 1 tablespoon (14 grams) at a time, beating until combined after each addition (about 5 minutes total). Beat until dough is smooth, slightly tacky, and elastic, 9 to 10 minutes; add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky.
4. In a small bowl, stir together chocolate, cherries, and pistachios. Add to dough, and beat at low speed until just combined, stopping to scrape sides of bowl and dough hook. Turn out onto a lightly floured surface, and knead 3 to 5 times to ensure mix-ins are evenly distributed. Shape dough into a smooth round.
5. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.
6. Punch down dough, and let stand for 10 to 15 minutes. On a lightly floured surface, divide dough into 7 portions (about 127 grams each). Press each portion into a disk about ¾ inch thick. Working clockwise around each disk, fold edges toward center to form a ball. Turn dough seam side down. Cover and let stand for 15 to 20 minutes.
7. Line a baking sheet with parchment paper.
8. On a lightly floured surface, place 1 dough ball seam side up, and press into a 3¼-inch disk. Starting with top edge, fold dough, about ½ inch at a time, pressing to seal after each fold. Repeat until you have a tight cylinder. Roll seal to bottom, and using both hands, gently roll from center out toward ends, lengthening dough as you go and tapering ends. Dough should be 7 inches long. Repeat with remaining dough. Place, seam side down, about 2 inches apart on prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.
9. Preheat oven to 375°F (190°C).
10. In a small bowl, lightly whisk remaining 1 egg (50 grams). Brush tops and sides of rolls with egg wash. Using a lame or a sharp paring knife, score tops with small diagonal cuts, about ½ inch apart.
11. Bake until an instant-read thermometer inserted in center registers 190°F (88°C), 10 to 12 minutes. Let cool on pan for 10 minutes. Serve warm, or remove from pan, and let cool completely on a wire rack.

**We used Platinum® Yeast from Red Star®.*

Note: *Unlike softened butter, room temperature butter should provide no resistance when pressed with a finger.*

HONEY-MOLASSES BROWN BREAD

Makes 8 small loaves

These loaves were inspired by the bread offering from a chain restaurant better known for its cheesecake. Sweetened with a touch of honey and molasses, this mahogany dough creates a wholesome bite perfect for fall.

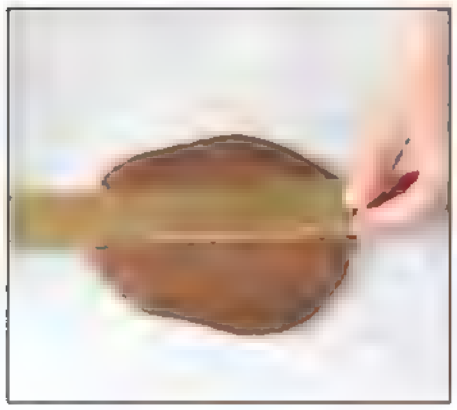
2½ to 3 cups (318 to 382 grams) bread flour, divided
1½ cups (195 grams) whole wheat flour, divided
¼ cup (55 grams) firmly packed dark brown sugar
2 tablespoons (10 grams) Dutch process cocoa powder, sifted
1 tablespoon (9 grams) kosher salt
2¼ teaspoons (7 grams) instant yeast
¾ cup (180 grams) hot water (120°F/49°C to 130°F/54°C)
¼ cup (60 grams) hot whole milk (120°F/49°C to 130°F/54°C)
¼ cup (85 grams) clover honey
1 large egg (50 grams), room temperature
2 tablespoons (28 grams) vegetable oil
2 tablespoons (42 grams) molasses (not blackstrap)
Old-fashioned oats, for sprinkling
Honey butter, to serve

1. In the bowl of a stand mixer fitted with the paddle attachment, beat ½ cup (64 grams) bread flour, ½ cup (65 grams) whole wheat flour, brown sugar, cocoa, salt, and yeast at medium-low speed until combined. Add ¾ cup (180 grams) hot water and hot milk; beat until combined, about 1 minute, stopping to scrape sides of bowl. Add honey, egg, oil, and molasses; beat until combined, about 1 minute, stopping to scrape sides of bowl. With mixer on low speed, gradually add 2 cups (254 grams) bread flour and remaining 1 cup (130 grams) whole wheat flour, beating just until combined.
2. Switch to the dough hook attachment. Beat at medium-low speed until a soft, slightly sticky dough forms, 6 to 10 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining ½ cup (64 grams) bread flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. (Dough will climb dough hook and mostly clear bowl but may still stick slightly to bottom and sides of bowl. Dough should pass the windowpane test; see Notes.) Turn out dough onto a clean surface, and gently shape into a ball.
3. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 2 to 2½ hours. (See Notes.)
4. Line 2 rimmed baking sheets with parchment paper.
5. On a clean surface, divide dough into 8 portions (about 130 grams each). Roll each portion into a ball; cover and let stand for 15 minutes. Flatten 1 dough ball into a 5½x4-inch oval; very lightly spray and wipe surface with cooking spray, and use a bench scraper to loosen and move dough, if necessary. Position one long side of dough oval closest to you. Fold top third of dough over center third, pinching to seal. Fold remaining third over folded portion, pinching to seal. Roll dough seam side up. Moving from left end to right end, use your right thumb to depress along center of dough while folding dough lengthwise in half; simultaneously use fingertips to seal seam. Roll dough seam side down; fold and pinch tapered ends under to create a 5x1½-inch loaf with rounded edges. Repeat with remaining dough. Place loaves 2½ to 3 inches apart on prepared pans. Brush or spray top of loaves with water; top with oats. Cover with a greased sheet of plastic wrap; let rise in a warm, draft-free place (75°F/24°C) until puffed and dough holds an indentation when poked, 45 minutes to 1 hour.
6. Preheat oven to 350°F (180°C).
7. Bake, one batch at a time, until loaves are a mahogany brown and an instant-read thermometer inserted in center registers 190°F (88°C), 12 to 16 minutes, rotating pan halfway through baking. Let cool on pans for 25 minutes before serving. Serve with honey butter.

Notes: *To use the windowpane test to check dough for proper gluten development, lightly flour hands and pinch off (don't tear) a small piece of dough. Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent like a windowpane. If the dough tears, it's not quite ready. Beat for 1 minute, and test again.*

This heartier dough typically requires a longer proofing time. For a slightly faster method, cover dough and let stand for just 30 minutes in step 3; then, divide, shape, proof, and bake as directed. Loaves may differ just slightly in appearance and flavor but will still be wonderfully delicious.

SHAPING



1. Flatten 1 dough ball into a 5½x4-inch oval; very lightly spray and wipe surface with cooking spray, and use a bench scraper to loosen and move dough, if necessary.

2. Position one long side of dough oval closest to you. Fold top third of dough over center third, pinching to seal. Fold remaining third over folded portion, pinching to seal.

3. Roll dough seam side up. Moving from left end to right end, use your right thumb to depress along center of dough while folding dough lengthwise in half; simultaneously use fingertips to seal seam. Roll dough seam side down; fold and pinch tapered ends under to create a loaf with rounded edges.

4. Brush or spray top of loaves with water; top with oats. Cover with a greased sheet of plastic wrap; let rise in a warm, draft-free place (75°F/24°C) until puffed and dough holds an indentation when poked, 45 minutes to 1 hour.

GARLIC BREADSTICKS

Makes 24 breadsticks

Doused with melted butter, garlic salt, and Italian seasoning, these tender breadsticks pay homage to a famed restaurant chain's unlimited golden-brown batons. The yield may say 24, but with this recipe, you're equipped to whip up more whenever cravings hit.

5½ to 5¾ cups (688 to 719 grams) all-purpose flour, divided
¼ cup (50 grams) granulated sugar
4¼ teaspoons (12.75 grams) kosher salt
2¼ teaspoons (7 grams) instant yeast
1⅓ cups (320 grams) plus 1 tablespoon (15 grams) water, divided
½ cup (120 grams) whole milk
¼ cup (56 grams) olive oil
2 tablespoons (28 grams) unsalted butter, softened
1 large egg (50 grams), lightly beaten
¼ cup (57 grams) unsalted butter, melted
½ teaspoon (3 grams) garlic salt
½ teaspoon dried Italian seasoning
Garnish: freshly grated Parmesan cheese

1. In the bowl of a stand mixer fitted with the paddle attachment, beat 2 cups (250 grams) flour, sugar, salt, and yeast at medium-low speed just until combined.
2. In a medium saucepan, combine 1⅓ cups (320 grams) water, milk, oil, and softened butter; cook over medium heat, stirring frequently, until butter is melted and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture to flour mixture; beat at medium-low speed until combined, about 1 minute, stopping to scrape sides of bowl. With mixer on low speed, gradually add 3½ cups (438 grams) flour, beating just until combined.
3. Switch to the dough hook attachment. Beat at medium-low speed until a soft, slightly sticky dough forms, 4 to 6 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. (Dough should pass the windowpane test [see Note] but may still stick slightly to sides of bowl.)
4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 40 minutes to 1 hour.
5. Line 3 rimmed baking sheets with parchment paper.
6. Punch down dough; cover and let stand for 10 minutes. On a clean surface, divide dough into 24 portions (about 51 grams each), and cover with a sheet of plastic wrap. Shape each portion into a ball; cover and let stand for 10 minutes. Gently flatten each ball to release large air bubbles; shape each portion into an even 9- to 10-inch rope, very lightly flouring surface or hands as needed. Place, seam side down, 1 inch apart on prepared pans. (Dough ropes will shrink to 7 to 8 inches.) Press in any pointed ends to make dough ropes more rounded, if necessary. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed and dough holds an indentation when poked, 25 to 35 minutes.
7. Position oven rack in top third of oven. Preheat oven to 425°F (220°C).
8. In a small bowl, whisk together egg and remaining 1 tablespoon (15 grams) water. Brush egg wash onto dough.
9. Bake, one batch at a time, until golden brown, 10 to 12 minutes. Let cool on pan for 5 minutes.
10. In a small bowl, stir together melted butter, garlic salt, and Italian seasoning. Brush warm breadsticks with butter mixture. Garnish with cheese, if desired. Serve warm.

Note: *To use the windowpane test to check dough for proper gluten development, lightly flour hands and pinch off (don't tear) a small piece of dough. Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent like a windowpane. If the dough tears, it's not quite ready. Beat for 1 minute, and test again.*

SHAPING

1. Gently flatten each dough ball to release large air bubbles.

2. Starting from one end of the flattened circle, roll the dough into an even 9- to 10-inch rope, very lightly flouring surface or hands as needed.

3. Place, seam side down, 1 inch apart on prepared pans. (Dough ropes will shrink to 7 or 8 inches.)

4. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed and dough holds an indentation when poked, 25 to 35 minutes.

CINNAMON, PECAN & DRIED FIG DUTCH OVEN BREAD

Makes 1 loaf

A classic no-knead bread dough recipe should be as easy as it sounds, with quality ingredients, time, and a Dutch oven doing all the work. This amazing recipe is no exception. Our bread dough spends most of its time in the refrigerator, slowly fermenting and building flavor. When it's ready, we pop it into a piping hot Dutch oven, creating an unbelievably crisp crust and chewy crumb that rivals the best boules from a bakery.

¾ cup (85 grams) pecans, chopped
¾ cup (96 grams) dried figs, chopped
Hot water (160°F/71°C)
3½ cups (445 grams) bread flour*, plus more for dusting
1¼ cups (156 grams) whole wheat flour*
4 teaspoons (12 grams) kosher salt
2¼ teaspoons (7 grams) instant yeast
2 teaspoons (4 grams) ground cinnamon
2 cups (480 grams) warm water (105°F/41°C to 110°F/43°C)
Semolina flour, for dusting

1. In a medium bowl, place pecans and figs. Add enough hot water to cover. Let stand for 30 minutes. Drain well.
2. In the bowl of a stand mixer, whisk together bread flour, whole wheat flour, salt, and yeast. Add hydrated pecans and figs and cinnamon. Add 2 cups (480 grams) warm water; using the paddle attachment, beat at low speed until a sticky dough forms, about 30 seconds.
3. Lightly spray a large bowl with cooking spray. Place dough in bowl. Cover and let rise in a warm, draft-free place (75°/24°C) until doubled in size, 1½ to 2 hours. Refrigerate for at least 2 hours or preferably overnight.
4. Turn out dough onto a heavily floured surface. Using floured hands, lightly press dough into a 1-inch-thick oval. Grab bottom edge, and gently stretch and fold bottom third over to center. Stretch right side out, and fold right third over to center; repeat with left side. Finish by folding top third over previous folds. Roll loaf away from you seam side down, and using both hands, cup dough and pull it toward you to seal. Rotate dough 90 degrees, and pull again until a tight, smooth boule forms. Place, seam side up, in a banneton (proofing basket) or a medium bowl lined with a kitchen towel heavily dusted with bread flour. Loosely cover dough with towel, and let rise in a warm, draft-free place (75°F/24°C) until puffed, 1 to 1½ hours.
5. When dough has 30 minutes left to rise, place Dutch oven and lid in cold oven. Preheat oven to 500°F (260°C).
6. Dust a piece of parchment paper with semolina flour, and turn out dough seam side down. Score dough, if desired. Carefully remove hot Dutch oven from oven; remove lid, and place dough, on parchment, in Dutch oven. Cover with lid, and place back in oven.
7. Immediately reduce oven temperature to 425°F (220°C). Bake for 25 minutes. Remove lid, and bake until an instant-read thermometer inserted in center of loaf registers 200°F (93°C), 20 to 30 minutes more. Immediately remove loaf from Dutch oven, and let cool completely on a wire rack before slicing or storing.

**We used Bob's Red Mill Artisan Bread Flour and Bob's Red Mill Stone Ground Whole Wheat Flour.*

DILL-HAVARTI DUTCH OVEN BREAD

Makes 1 loaf

Aromatic with dill and bursting with creamy Havarti cheese, this Dutch oven bread boasts an herbaceous and cheesy interior that is matched only by its gorgeously crisp exterior.

- **3½ cups (445 grams) bread flour*, plus more for dusting**
- **1¼ cups (156 grams) whole wheat flour***
- **4 teaspoons (12 grams) kosher salt**
- **2¼ teaspoons (7 grams) instant yeast**
- **8 ounces (226 grams) Havarti cheese, cut into ½-inch cubes**
- **2½ tablespoons (8 grams) chopped fresh dill**
- **2 cups (480 grams) warm water (105°F/41°C to 110°F/43°C)**
- **Semolina flour, for dusting**

1. In the bowl of a stand mixer, whisk together bread flour, whole wheat flour, salt, and yeast. Add Havarti and dill. Add 2 cups (480 grams) warm water; using the paddle attachment, beat at low speed until a sticky dough forms, about 30 seconds.
2. Lightly spray a large bowl with cooking spray. Place dough in bowl. Cover and let rise in a warm, draft-free place (75°/24°C) until doubled in size, 1½ to 2 hours. Refrigerate for at least 2 hours or preferably overnight.
3. Turn out dough onto a heavily floured surface. Using floured hands, lightly press dough into a 1-inch-thick oval. Grab bottom edge, and gently stretch and fold bottom third over to center. Stretch right side out, and fold right third over to center; repeat with left side. Finish by folding top third over previous folds. Roll loaf away from you seam side down, and using both hands, cup dough and pull it toward you to seal. Rotate dough 90 degrees, and pull again until a tight, smooth boule forms. Place, seam side up, in a banneton (proofing basket) or a medium bowl lined with a kitchen towel heavily dusted with bread flour. Loosely cover dough with towel, and let rise in a warm, draft-free place (75°F/24°C) until puffed, 1 to 1½ hours.
4. When dough has 30 minutes left to rise, place Dutch oven and lid in cold oven. Preheat oven to 500°F (260°C).
5. Dust a piece of parchment paper with semolina flour, and turn out dough seam side down. Score dough, if desired. Carefully remove hot Dutch oven from oven; remove lid, and place dough, on parchment, in Dutch oven. Cover with lid, and place back in oven.
6. Immediately reduce oven temperature to 425°F (220°C). Bake for 25 minutes. Remove lid, and bake until an instant-read thermometer inserted in center of loaf registers 200°F (93°C), 20 to 30 minutes more. Immediately remove loaf from Dutch oven, and let cool completely on a wire rack before slicing or storing.

**We used Bob's Red Mill Artisan Bread Flour and Bob's Red Mill Stone Ground Whole Wheat Flour.*

PRO TIP
Larger mix-ins make it harder to shape. If you are new to shaping, start with mix-ins that are not large in size (shredded cheese, herbs, seeds, etc.) and work your way up to larger mix-ins (cubed cheese, nuts, dried fruit, etc.).

SWEET CUSTARD WOOL BREAD

Makes 1 (8-inch) loaf

Break out your springform pan—we're baking the most photo-worthy sweet bread of the season. With a Custard Filling made irresistible with sweetened condensed milk, this incredibly fluffy, enriched yeast bread gets its rippled "wooly" appearance with a simple cut-and-roll technique.

2¼ to 2½ cups (286 to 318 grams) bread flour, divided
2 tablespoons (24 grams) granulated sugar
2 teaspoons (6 grams) kosher salt
2 teaspoons (6 grams) instant yeast
¼ cup (60 grams) plus 1 tablespoon (15 grams) water, divided
¼ cup (60 grams) whole milk
3 tablespoons (42 grams) unsalted butter, softened
1 tablespoon (19 grams) sweetened condensed milk
Milk Roux (recipe follows)
2 large eggs (100 grams), room temperature and divided
Custard Filling (recipe follows)

1. In the bowl of a stand mixer fitted with the paddle attachment, beat 1 cup (127 grams) flour, sugar, salt, and yeast at medium-low speed just until combined.
2. In a medium saucepan, combine ¼ cup (60 grams) water, whole milk, and butter. Cook over medium heat, stirring frequently, until butter is melted and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture and condensed milk to flour mixture; beat at medium-low speed until combined, 30 seconds to 1 minute, stopping to scrape sides of bowl. Add Milk Roux and 1 egg (50 grams); beat until combined, 30 seconds to 1 minute. With mixer on low speed, gradually add 1¼ cups (159 grams) flour, beating just until combined.
3. Switch to the dough hook attachment. Beat at medium-low speed until a soft, smooth, slightly tacky dough forms, 5 to 9 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining ¼ cup (32 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. (Dough should pass the windowpane test; see Note.) Turn out dough onto a clean surface, and gently shape into a ball.
4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 40 minutes to 1 hour.
5. Punch down dough; cover and let stand for 10 minutes. On a clean surface, divide dough into 5 portions (about 118 grams each). Roll each portion into a ball, pinching any seams closed if needed. Cover and let stand for 15 minutes.
6. Generously spray an 8-inch light-colored metal springform pan with baking spray with flour. Line bottom of pan with parchment paper.
7. On a clean work surface, place 1 dough ball smooth side down, and roll into a 10x5-inch oval (about ⅛ inch thick). Starting about 5½ inches from one short end of oval, using a greased pizza cutter or sharp knife, cut dough lengthwise into ⅛-inch-thick strands. (It will look like there is fringe on one side of oval.) Spread about 1 tablespoon (about 32 grams) Custard Filling onto solid side of dough, leaving a ¼- to ½-inch border around edges. Fold sides of oval ¼ to ½ inch over filling. Starting on short end opposite dough fringe, roll dough into a log shape. Place, seam side down, against side of prepared pan. Repeat with remaining dough and remaining Custard Filling, placing dough logs end to end around sides of pan. (Gently push previous logs over to create room for new logs, if needed). Cover and let rise in a warm draft-free place (75°F/24°C) until doubled in size and dough holds an indentation when poked, 40 minutes to 1 hour.
8. Preheat oven to 350°F (180°C).
9. In a small bowl, whisk together remaining 1 egg (50 grams) and remaining 1 tablespoon (15 grams) water. Brush top of dough with egg wash.
10. Bake until golden brown and an instant-read thermometer inserted in center registers at least 190°F (88°C), 24 to 30 minutes, rotating pan halfway through baking and loosely covering with foil after 20 minutes of baking to prevent excess browning. Let cool in pan for 10 minutes. Using a sharp knife or small offset spatula, carefully loosen edges of bread from pan. Remove sides of pan; let cool completely on pan base on a wire rack before serving.

Note: *To use the windowpane test to check dough for proper gluten development, lightly flour hands and pinch off (don't tear) a small piece of dough. Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent like a windowpane. If the dough tears, it's not quite ready. Beat for 1 minute, and test again.*

Milk Roux

Makes about ¼ cup

¼ cup (60 grams) whole milk
1½ tablespoons (12 grams) bread flour

1. In a small saucepan, whisk together milk and flour. Cook over medium-low heat, whisking constantly, until thickened, whisk leaves lines on bottom of pan, and an instant-read thermometer registers 149°F (65°C). Transfer to a small bowl, and let cool completely before using.

Custard Filling

Makes about ⅓ cup

- **6 tablespoons (90 grams) whole milk**
- **5 tablespoons (100 grams) sweetened condensed milk, divided**
- **2 large egg yolks (37 grams), room temperature**
- **1 tablespoon (8 grams) cornstarch**
- **¼ teaspoon kosher salt**
- **1 tablespoon (14 grams) unsalted butter, softened**
- **¼ teaspoon (1.5 grams) vanilla bean paste**

1. Place a fine-mesh sieve in a medium heatproof bowl.
2. In a small saucepan, whisk together whole milk and 2½ tablespoons (50 grams) condensed milk. Cook over medium heat, stirring frequently, until steaming. (Do not boil.)
3. In a medium bowl, whisk together egg yolks, cornstarch, salt, and remaining 2½ tablespoons (50 grams) condensed milk. Gradually whisk warm milk mixture into egg yolk mixture. Return mixture to saucepan. Cook over medium heat, whisking frequently, until very thick and mixture no longer tastes starchy, 3 to 5 minutes. (Mixture will resemble very thick pudding; watch carefully since timing may vary depending on stovetop.)
4. Strain custard through prepared sieve into bowl. Whisk in butter and vanilla bean paste until well combined. Cover with a piece of plastic wrap, pressing wrap directly onto surface of custard to prevent a skin from forming. Refrigerate until chilled, 1 to 2 hours or up to overnight. Stir until smooth before using.

SUMMER FOCACCIA

Makes 1 (17¼x12¼-inch) loaf

In Italy, regional variations of focaccia range from sweet and enriched to salty and savory, but one thing is for certain: this bread is beloved wherever it travels. We started our classic olive oil-based focaccia with a simple folding process to build elasticity and create a light and airy crumb. After the second rise, we created the dimples characteristic of this Italian bread, which allows the olive oil to permeate into the dough, creating an unbeatably crisp crust and chewy crumb. A meal in itself or the perfect sandwich companion, this is your go-to bread for the summer.

2⅓ cups (560 grams) water, room temperature (70°F/21°C to 75°F/24°C)
7 tablespoons (98 grams) extra-virgin olive oil, divided
6 cups (762 grams) bread flour*
5 teaspoons (15 grams) kosher salt
2¼ teaspoons (7 grams) instant yeast
1½ cups chopped fresh summer produce (see Note)
2 teaspoons (4 grams) flaked sea salt
Garnish: crushed red pepper, ground black pepper

1. In the bowl of a stand mixer fitted with the paddle attachment, place 2⅓ cups (560 grams) room temperature water and 3 tablespoons (42 grams) oil. Add flour, kosher salt, and yeast. Beat at low speed for 4 minutes. Scrape sides of bowl and paddle. Increase mixer speed to medium-low, and beat until dough pulls away from sides of bowl and forms a smooth ball on paddle, 2 to 3 minutes.
2. Oil a large bowl. Place dough in bowl. Cover and let rise in a warm, draft-free place (75°F/24°C) for 1½ hours, folding dough in bowl every 30 minutes. (To fold, use wet or oiled hands to reach under one side of dough; gently stretch up, and fold over center. Repeat 3 more times around bowl.)
3. Line bottom of a 17¼x12¼-inch rimmed baking sheet with parchment paper. Brush with 2 tablespoons (28 grams) oil.
4. Turn out dough onto prepared pan, and using just your fingertips, gently stretch dough to completely fill pan. (If dough is tight and will not stretch completely, let stand for 5 to 10 minutes and then try again.) Cover and let rise in a warm, draft-free place (75°F/24°C) for 30 minutes.
5. Uncover dough, and dimple with your fingertips, touching pan through dough without tearing dough. Cover and let rise in a warm, draft-free place (75°F/24°C) until dough is level with sides of pan, about 30 minutes.
6. Preheat oven to 450°F (230°C).
7. Drizzle dough with remaining 2 tablespoons (28 grams) oil. Top with produce, and sprinkle with sea salt.
8. Bake for 15 minutes. Reduce oven temperature to 425°F (220°C), and bake until deep golden brown and an instant-read thermometer inserted in center registers 205°F (96°C), about 10 minutes more. Let cool on pan for 10 minutes. Remove from pan. Serve warm, or let cool completely on a wire rack. Garnish with red pepper and black pepper, if desired.

**We used Bob's Red Mill Artisan Bread Flour.*

Note: *We love our kitchen scale, but we didn't offer grams for our fresh summer produce. Why? There are so many wonderful options to choose from, and the weight will inevitably vary. Instead, use volume rather than weight as your guide for the amount of toppings.*

POTATO LOAF BREAD

Makes 1 (9x5-inch) loaf

Mashed potatoes are the miracle ingredient in this tall and tender loaf. The starchy addition creates a chewy, savory bread ready for any and all of your future sandwiches.

- **3½ cups (438 grams) all-purpose flour, divided**
- **2 tablespoons (24 grams) granulated sugar**
- **2¼ teaspoons (7 grams) active dry yeast**
- **2 teaspoons (6 grams) kosher salt**
- **½ cup (122 grams) mashed russet potatoes (see PRO TIPS)**
- **½ cup (120 grams) plus 1 tablespoon (15 grams) whole milk, divided**
- **¼ cup (57 grams) unsalted butter**
- **¼ cup (60 grams) leftover potato water (see PRO TIPS) or water**
- **2 large eggs (100 grams), divided**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat 1½ cups (188 grams) flour, sugar, yeast, and salt at low speed until combined.
2. In a medium saucepan, heat potatoes, ½ cup (120 grams) milk, butter, and ¼ cup (60 grams) potato water or water over medium heat until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm potato mixture to flour mixture, and beat at medium speed until combined. Beat in 1 egg (50 grams) until combined. With mixer on low speed, gradually add 1¾ cups (219 grams) flour, beating just until combined and stopping to scrape sides of bowl.
3. Switch to the dough hook attachment. Beat at low speed until a soft, somewhat sticky dough forms, 8 to 10 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. Turn out dough onto a lightly floured surface, and shape into a smooth round.
4. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.
5. Spray a 9x5-inch loaf pan with cooking spray.
6. Turn out dough, and lightly pat into a 9x8-inch oval, with one 9-inch side closest to you. Fold top third of dough to center, pressing to seal. Fold bottom third over folded portion, pressing to seal. Fold dough in half lengthwise so long edges meet. Using the heel of your hand, firmly press edges to seal. Fold both ends in, and place seam side down; shape to 9 inches long and even thickness. Place, seam side down, in prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 45 minutes.
7. Preheat oven to 350°F (180°C).
8. In a small bowl, whisk together remaining 1 egg (50 grams) and remaining 1 tablespoon (15 grams) milk. Gently brush top of dough with egg wash. Using a lame or sharp paring knife, score top with 2 diagonal cuts.
9. Bake until an instant-read thermometer inserted in center registers 190°F (88°C), 40 to 45 minutes. Let cool in pan for 15 minutes. Remove from pan, and let cool completely on a wire rack.

PRO TIP
Peel and dice 2 medium russet potatoes (300 grams). In a large saucepan, bring potatoes and water to cover to a boil over medium-high heat; cook until tender, 10 to 12 minutes. Drain, reserving ¼ cup (60 grams) liquid. Mash potatoes with a potato masher.

The water left over from boiling your potatoes is full of starch and an excellent addition to this bread dough. In fact, your dough will probably rise faster if you use this potato water, because the potassium in the water will help activate your yeast.

SHAPE AND BAKE: POTATO LOAF BREAD

1. Turn out dough, and lightly pat into a 9x8-inch oval, with one 9-inch side closest to you.

2. Fold top third of dough to center, pressing to seal. Fold bottom third over folded portion, pressing to seal. Fold dough in half lengthwise so long edges meet. Using the heel of your hand, firmly press edges to seal.

3. Fold ends in, and place seam side down; shape to 9 inches long and even thickness. Place, seam side down, in prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 45 minutes.

4. In a small bowl, whisk together remaining 1 egg (50 grams) and remaining 1 tablespoon (15 grams) milk. Gently brush top of dough with egg wash. Using a lame or razor blade, score top with 2 diagonal cuts.

EVERYTHING BAGEL POTATO BUNS

Makes 12 buns

Pillowy-soft and crowned with the sensational everything bagel seasoning, these Everything Bagel Potato Buns are the perfect bookends to hamburgers, sandwiches, or any other savory concoction you can imagine. Mashed potatoes and yeast are the two miracle ingredients in these buns. The starchy addition creates a chewy, savory crumb, and the yeast helps it rise to the occasion.

4½ to 4¾ cups (563 to 594 grams) all-purpose flour, divided
¼ cup (50 grams) granulated sugar
1 tablespoon (9 grams) kosher salt
2¼ teaspoons (7 grams) instant yeast*
½ cup (120 grams) water
½ cup (120 grams) whole milk
¼ cup (57 grams) unsalted butter, cubed
½ cup (122 grams) mashed potatoes (peeled, boiled, and prepared without milk, butter, or seasonings), room temperature
2 large eggs (100 grams), room temperature and divided
3 tablespoons (24 grams) everything bagel seasoning

1. In the bowl of a stand mixer fitted with the paddle attachment, beat 1½ cups (188 grams) flour, sugar, salt, and yeast at low speed until combined.
2. In a medium saucepan, combine ½ cup (120 grams) water, milk, and butter; cook over medium-low heat until butter is melted and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture to flour mixture; beat at low speed for 1 minute, stopping to scrape sides of bowl. Add mashed potatoes and 1 egg (50 grams); beat until well combined, about 1 minute. With mixer on low speed, gradually add 3 cups (375 grams) flour, beating just until a shaggy dough forms.
3. Switch to the dough hook attachment. Beat at low speed until a soft, elastic, and slightly tacky dough forms, 8 to 10 minutes; add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. (Dough should pass the windowpane test; see Note.) Turn out dough onto a lightly floured surface, and shape into a smooth round.
4. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 45 minutes.
5. Position oven rack in top third of oven. Preheat oven to 400°F (200°C). Line 2 baking sheets with parchment paper.
6. Punch down dough; cover and let stand for 5 to 10 minutes. Turn out dough onto a clean surface; divide into 12 portions (about 90 grams each). (Keep portions covered as you work.) On a clean surface, shape each portion into a smooth ball. Using your hands, pat each ball into a 3-inch disk. Place dough disks evenly spaced on prepared pans. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed and tops are rounded, 15 to 25 minutes.
7. In a small bowl, whisk remaining 1 egg (50 grams). Working with one batch at a time, brush tops and sides of dough with egg wash. Sprinkle with everything bagel seasoning.
8. Bake, one batch at a time, until golden brown and an instant-read thermometer inserted in center registers 200°F (93°C), 12 to 15 minutes, rotating pan halfway through baking. Serve warm or at room temperature. Best served same day.

**We used Platinum® Yeast from Red Star®.*

Notes: *To use the windowpane test to check dough for proper gluten development, lightly flour hands and pinch off (don't tear) a small piece of dough. Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent like a windowpane. If the dough tears, it's not quite ready. Beat for 1 minute, and test again.*

PAIN AU RAISIN SWEET ROLLS

Makes 6 rolls

Baked to tall, golden perfection in copper soufflé molds, these rolls are a home baker-friendly version of the original, with an easy-to-use frangipane filling replacing the crème pâtissière.

3½ tablespoons (52.5 grams) warm whole milk (105°F/41°C to 110°F/43°C)
3½ tablespoons (42 grams) granulated sugar, divided
1¼ teaspoons (3.75 grams) active dry yeast
2 cups (250 grams) all-purpose flour, divided
3 large eggs (150 grams), room temperature
½ teaspoon (1.5 grams) kosher salt
9 tablespoons (126 grams) unsalted butter, softened
⅔ cup (114 grams) raisins
⅓ cup (60 grams) golden raisins
3 tablespoons (45 grams) warm brandy
1 tablespoon (14 grams) unsalted butter, melted
Frangipane (recipe follows)
1 large egg white (30 grams)
2 tablespoons (30 grams) water, divided
1½ teaspoons (6 grams) Swedish pearl sugar
⅓ cup (107 grams) apricot preserves

1. In the bowl of a stand mixer fitted with the paddle attachment, combine warm milk, 1 tablespoon (12 grams) granulated sugar, and yeast. Let stand until foamy, about 10 minutes.
2. Add 1 cup (125 grams) flour and eggs to yeast mixture; beat at medium-low speed until mostly smooth, 2 to 3 minutes, stopping to scrape sides of bowl. (Some small lumps remaining are OK.) Cover and let stand in a warm, draft-free place (75°F/24°C) until slightly puffed, with small bubbles forming over top and at edges, 30 to 45 minutes.
3. Switch to dough hook attachment. Add salt, remaining 1 cup (125 grams) flour, and remaining 2½ tablespoons (30 grams) granulated sugar; beat at low speed just until combined. Increase mixer speed to medium, and beat until dough is elastic and quite smooth, 7 to 10 minutes, stopping to scrape sides of bowl. Add softened butter, 1 tablespoon (14 grams) at a time, beating until combined after each addition. (Dough should pass the windowpane test; see PRO TIP.)
4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 40 minutes to 1 hour.
5. On a lightly floured surface, turn out dough; fold dough 4 to 6 times to knock out air. Return dough to bowl; cover and refrigerate for at least 5 hours or up to 8 hours. (You can also do an overnight proof for a maximum of 12 hours. Make sure to place the dough in a large bowl, giving it room to grow.)
6. In a medium bowl, combine all raisins and warm brandy; let stand for 20 minutes.
7. Line a rimmed baking sheet with parchment paper. Using a pastry brush, coat 6 (3-inch) copper soufflé molds* with melted butter, using vertical strokes up sides. Flour molds, shaking out excess. Place molds on prepared pan.
8. Turn out dough onto a heavily floured surface; lightly sprinkle top of dough with flour. Roll dough into a 16x10-inch rectangle. Using a small offset spatula, dot Frangipane onto dough; spread into an even layer, leaving a ½-inch border on one long side. Sprinkle soaked raisins onto Frangipane. Starting with opposite long side, roll dough into a 16-inch log. Gently shape log with hands to right length and more even thickness, if necessary. Using a serrated knife dipped in flour, cut log into 6 (2½-inch-thick) slices, trimming ends if necessary. Place rolls, cut side down, in prepared molds. Loosely cover and let rise in a warm, draft-free place (75°F/24°C) until dough springs back slightly when touched, 20 to 35 minutes.
9. Preheat oven to 350°F (180°C).
10. In a small bowl, whisk together egg white and 1 tablespoon (15 grams) water. Using a pastry brush, brush top of rolls with egg wash; sprinkle with pearl sugar.
11. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 20 to 30 minutes. Let cool in molds for 5 minutes. Carefully remove from molds, and place on a wire rack.
12. In a small microwave-safe bowl, combine preserves and remaining 1 tablespoon (15 grams) water. Heat on high in 10-second intervals, stirring between each, until melted. Pour mixture through a fine-mesh sieve; discard solids. Using a pastry brush, glaze top of rolls with apricot mixture. Serve warm.

**We used Mauviel M'Passion Mini Copper Soufflé Molds. This recipe also works in tall (2-inch-high) 8-ounce ramekins or jumbo muffin cups.*

Frangipane

Makes 1⅓ cups

- **7 tablespoons (98 grams) unsalted butter, very softened**
- **1 cup (96 grams) very finely ground almond flour**
- **½ cup (100 grams) granulated sugar**
- **1 large egg (50 grams)**
- **2½ tablespoons (20 grams) all-purpose flour**
- **¾ teaspoon (2.25 grams) kosher salt**
- **¾ teaspoon (3 grams) almond extract**

1. In a large bowl, whisk butter until creamy. Add almond flour and all remaining ingredients, whisking until well combined. Use immediately, or cover with a piece of plastic wrap, pressing wrap directly onto surface of paste to prevent a skin from forming. Refrigerate for up to 4 days. Microwave refrigerated Frangipane on high in 5-second intervals just until spreadable.

PRO TIP

To use the windowpane test to check dough for proper gluten development, lightly flour hands and pinch off (don't tear) a small piece of dough. Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent like a windowpane. If the dough tears, it's not quite ready. Beat for 1 minute, and test again.

TWISTED AND SWIRLED BREADS

FROM A BEAUTIFULLY BRAIDED FIG-APPLE CHALLAH TO A TIMELESS CLASSIC LIKE SWEDISH CINNAMON BUNS, THESE ROLLED WONDERS ARE AS DELICIOUS AS THEY ARE DISTINCTIVE

cover recipe

PANE BIANCO

Makes 1 loaf

Although this Italian loaf's name translates to "white bread," there is so much more going on in this swirling loaf. Sun-dried tomatoes, basil, and a blend of pecorino and fontina cheeses pack the tight swirl in this Italian classic.

1½ cups (360 grams) warm water (110°F/43°C to 115°F/46°C)
2¼ teaspoons (7 grams) instant yeast
3 teaspoons (12 grams) granulated sugar, divided
4¼ cups (540 grams) bread flour
1 tablespoon (9 grams) kosher salt
4 tablespoons (56 grams) olive oil, divided
2 teaspoons (6 grams) minced garlic
3 ounces (85 grams) fontina cheese, shredded (about ¾ cup)
2 ounces (57 grams) pecorino cheese, shredded (about ½ cup)
⅔ cup (100 grams) drained oil-packed julienned sun-dried tomatoes
¼ cup (8 grams) chopped fresh basil
1 teaspoon (1 gram) dried Italian seasoning
1 large egg (50 grams), lightly beaten
Garnish: chopped fresh basil

1. In a small bowl, whisk together 1½ cups (360 grams) warm water, yeast, and 1 teaspoon (4 grams) sugar. Let stand until foamy, about 5 minutes.
2. In a large bowl, whisk together flour, salt, and remaining 2 teaspoons (8 grams) sugar. Make a well in center, and pour in yeast mixture and 2½ tablespoons (35 grams) oil. Using a spatula or wooden spoon, stir until a rough dough forms.
3. Turn out dough onto a heavily floured surface. Using floured hands, flatten dough until about 1 inch thick. Fold dough in half toward you; using heels of your hands, push dough away. Rotate dough 90 degrees, and repeat flattening, folding, and pushing until dough is slightly tacky, smooth, and elastic, about 6 minutes, lightly flouring work surface and hands as needed. (Dough will pass the windowpane test; see Note on page 66.) Shape dough into a smooth round.
4. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 45 minutes.
5. Line a baking sheet with parchment paper.
6. In a small bowl, stir together garlic and remaining 1½ tablespoons (21 grams) oil.
7. Punch down dough; cover and let stand for 5 minutes. On a heavily floured surface, roll dough into a 22x12-inch rectangle. Brush all over with garlic oil. Sprinkle with cheeses, leaving a ½-inch border on all sides. Top with tomatoes, basil, and Italian seasoning. Starting with one long side, roll up dough, jelly roll style, and pinch seam to seal. Gently shape log to 24 inches and an even thickness. Place seam side down. Trim ends flat (about ½ inch), and pinch to seal. Using kitchen shears and starting ½ inch from one end, cut log lengthwise down center about ¾ inch deep, stopping ½ inch from other end. To help log keep its shape, hold dough from sides as you roll each end in opposite directions into a tight spiral, meeting in center to create an *S* shape. Place on prepared pan, adjusting as needed until you are happy with final shape. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, 15 to 25 minutes.
8. Preheat oven 375°F (190°C).
9. Using a pastry brush, gently brush top and sides with egg.
10. Bake until top is golden brown and an instant-read thermometer inserted in center registers 205°F (96°C), 30 to 35 minutes, loosely covering with foil after 20 minutes of baking to prevent excess browning. Let cool slightly on pan, about 5 minutes. Serve warm or at room temperature. Garnish with basil, if desired.

FIG-APPLE BRAIDED CHALLAH

Makes 1 large loaf

Though often associated with Rosh Hashanah, the Jewish New Year, challah is a braided yeast bread enjoyed during many other Jewish ceremonies and celebrations, including Hanukkah. This multistranded enriched bread encases a sweet fig and apple interior, providing comfort by the slice.

1 cup (240 grams) lukewarm water (85°F/29°C to 90°F/32°C), divided
2¼ teaspoons (7 grams) active dry yeast
5¼ to 5½ cups (656 to 687 grams) all-purpose flour, divided
3 tablespoons (36 grams) granulated sugar
4 teaspoons (12 grams) kosher salt
¼ cup (56 grams) extra-virgin olive oil
4 large eggs (200 grams), room temperature and divided
2 tablespoons (42 grams) honey
Fig Filling (recipe follows)
1 cup (120 grams) finely diced Honeycrisp apple

1. In the bowl of a stand mixer, whisk together ½ cup (120 grams) lukewarm water and yeast until dissolved. Add 1 cup (125 grams) flour; using the paddle attachment, beat at low speed until combined, about 30 seconds. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 30 minutes.
2. Add 4¼ cups (531 grams) flour, sugar, and salt to yeast mixture. Switch to the dough hook attachment.
3. In a medium bowl, whisk together oil, 3 eggs (150 grams), honey, and remaining ½ cup (120 grams) lukewarm water. Add oil mixture to flour mixture, and beat at low speed until a smooth, elastic dough forms, 6 to 7 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining ¼ cup (31 grams) flour, about 1 tablespoon (8 grams) at a time, if dough is too sticky. Turn out dough onto a very lightly floured surface, and shape into a smooth round.
4. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 1½ to 2 hours.
5. Place 2 same-size baking sheets on top of each other (double panning).
6. Punch down dough, and let stand for 10 minutes. Turn out dough onto a heavily floured surface, and roll into a 24x12-inch rectangle. Using a floured pastry cutter, cut dough into 3 (24x4-inch) rectangles. Spread Fig Filling onto rectangles (about 137 grams each), leaving a ½-inch border around edges. Sprinkle apple onto rectangles (40 grams each). Starting with one long side, roll up each rectangle, jelly roll style.
7. Place a large rectangle of parchment paper (about 16x12 inches) on your work surface. Place logs equidistant and parallel to each other (about 1½ inches apart), stretching logs to 28 inches. (Make sure logs are lightly covered with flour and not too sticky. It makes braiding easier) Starting in center, loosely braid strands together, working your way to one end (leave small spaces or gaps in between strands), pinching and tucking ends underneath. Braid opposite side, pinching and tucking ends underneath. Place one hand at either end, and gently press ends toward center. (This will make the braid shorter and wider.) Arrange braid diagonally on parchment rectangle, and place on prepared pan. (Final length of braid is 16 inches.) Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, 30 to 45 minutes.
8. Preheat oven to 375°F (190°C).
9. In a small bowl, whisk remaining 1 egg (50 grams). Brush top and sides of braid with egg.
10. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 30 to 35 minutes, covering with foil after 20 minutes of baking to prevent excess browning. Let cool on pan for 30 minutes. Serve warm or at room temperature.

Fig Filling

Makes 1½ cups

1⅓ cups (233 grams) quartered dried Black Mission figs*
⅓ cup (80 grams) water
¼ cup (60 grams) fresh orange juice
3 tablespoons (36 grams) granulated sugar
2 teaspoons (8 grams) vanilla extract
1½ teaspoons (6 grams) tightly packed orange zest

1 teaspoon (2 grams) ground cinnamon
½ teaspoon (1.5 grams) kosher salt
¼ teaspoon fennel seed
½ cup (57 grams) pecan pieces

1. In a medium saucepan, bring figs, ⅓ cup (80 grams) water, and orange juice to a boil over medium heat. Cook, stirring occasionally, until all liquid is absorbed, about 6 minutes.

2. In the work bowl of a food processor, place figs, sugar, vanilla, orange zest, cinnamon, salt, and fennel seed; process until smooth and a thick paste forms. Add pecans, and process until pecans are finely ground. Transfer to a bowl, and let cool completely.

**We used Valley Fig Dried Black Mission Figs.*

HAVARTI-SAGE BABKA

Makes 1 (8½x4½-inch) loaf

Glorious Sage Butter and creamy Danish cheese join forces in this savory entry into babka. Havarti is celebrated for its buttery texture and taste, lending a decadently cheesy quality to the twisted loaf.

2½ cups (313 grams) plus 2 tablespoons (16 grams) all-purpose flour, divided
1 tablespoon (12 grams) granulated sugar
1½ teaspoons (4.5 grams) instant yeast
1¼ teaspoons (3.75 grams) kosher salt
¼ cup (60 grams) plus 1 tablespoon (15 grams) water, divided
¼ cup (57 grams) unsalted butter
¼ cup (60 grams) whole milk
2 large eggs (100 grams), room temperature and divided
Sage Butter (recipe follows)
⅔ cup (75 grams) grated aged Havarti cheese
1 teaspoon (3 grams) flaked sea salt

1. In the bowl of a stand mixer, whisk together 1 cup (125 grams) flour, sugar, yeast, and kosher salt by hand.
2. In a small saucepan, heat ¼ cup (60 grams) water, butter, and milk over medium-low heat until butter is melted and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm butter mixture to flour mixture; using the paddle attachment, beat at medium-low speed until combined. Add 1 egg (50 grams), and beat until combined. With mixer on low speed, gradually add 1½ cups (188 grams) flour, beating just until combined and stopping to scrape sides of bowl.
3. Switch to the dough hook attachment. Beat at low speed until a soft, somewhat sticky dough forms, 5 to 7 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining 2 tablespoons (16 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. Turn out dough onto a very lightly floured surface, and shape into a smooth round.
4. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 45 minutes.
5. Turn out dough onto a very lightly floured surface, and gently press into an 8x6-inch rectangle. Loosely wrap in plastic wrap. Refrigerate for at least 1 hour or up to overnight.
6. On a lightly floured surface, roll dough into a 12x7-inch rectangle, one long side closest to you. Brush with Sage Butter. Fold into thirds, creating a 7x4-inch rectangle. Rotate dough 90 degrees, and repeat rolling, brushing, and folding into thirds. Wrap in plastic wrap, and refrigerate for 20 minutes. Place dough back on lightly floured surface, one long side closest to you. Repeat rolling into a 12x7-inch rectangle, brushing with butter, and folding into thirds. Wrap in plastic wrap, and refrigerate for 30 minutes.
7. Spray an 8½x4½-inch loaf pan with cooking spray. Line pan with parchment paper, letting excess extend over sides of pan.
8. On a lightly floured surface, roll dough into a 13x10-inch rectangle (about ¼ inch thick). Brush remaining Sage Butter onto dough, leaving a ½-inch border on both short sides and one long side. Sprinkle with cheese. Starting with long side opposite border, roll up dough, jelly roll style, and pinch seam to seal. Gently lift log at each end, and stretch to 14 inches long. Place seam side down, making sure seam is off to one side instead of in center. Using a sharp serrated knife, cut in half lengthwise. Turn halves cut side up, and place in an *X*. Twist top half of *X* two times; pinch ends, and tuck under. Repeat with bottom half of *X*. Place in prepared pan, making sure to keep cut sides up and ends tucked. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, 30 minutes to 1 hour. (See Note.) Test dough for fermentation using the finger dent test. (See PRO TIP.)
9. Preheat oven to 350°F (180°C).
10. In a small bowl, whisk together remaining 1 egg (50 grams) and remaining 1 tablespoon (15 grams) water. Using a pastry brush, brush egg wash on top of dough. Sprinkle with sea salt.
11. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 40 to 45 minutes, covering with foil to prevent excess browning, if necessary. Let cool in pan for 10 minutes. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack.

Note: *Final rise time will depend on how long dough is chilled. The longer the dough is chilled, the longer it will take to rise.*

Sage Butter

Makes about ¼ cup

¼ cup (57 grams) unsalted butter
1 clove garlic (5 grams), minced
1 teaspoon rubbed sage
¼ teaspoon kosher salt

1. In a small saucepan, melt butter over medium heat. Add garlic, and cook until fragrant, 30 seconds to 1 minute. Stir in sage and salt. Remove from heat. Let cool slightly.

PRO TIP
Once you think your dough has proofed, conduct the finger dent test. Gently press your finger about ½ inch into the surface. You should be able to watch the dough spring back slightly but still show an indentation. If the dent disappears, the dough is underproofed and needs more time. If the indentation stays completely, it has overproofed, but don't panic. Immediately pop it into the oven; the babka will still be great.

LIGHT LAMINATION

Follow these steps to bring a touch of Sage Butter lamination to your savory babka

1. On a lightly floured surface, roll dough into a 12x7-inch rectangle, one long side closest to you. Brush with Sage Butter.
2. Fold into thirds, creating a 7x4-inch rectangle.
3. Repeat rolling into a 12x7-inch rectangle, brushing with butter, and folding into thirds. Wrap in plastic wrap, and refrigerate for 30 minutes.

CHOCOLATE BABKA

Makes 1 (8½x4½-inch) loaf

The traditional take on babka is the quintessential chocolate-filled affair, brushed with Simple Syrup for sweet shine. When your nostalgic heart calls for babka, this is the recipe to turn to.

2½ cups (313 grams) plus 2 tablespoons (16 grams) all-purpose flour, divided
3 tablespoons (36 grams) granulated sugar
1½ teaspoons (4.5 grams) instant yeast
1¼ teaspoons (3.75 grams) kosher salt
¼ cup (60 grams) plus 1 tablespoon (15 grams) water, divided
¼ cup (57 grams) unsalted butter
¼ cup (60 grams) whole milk
½ teaspoon (2 grams) vanilla extract
2 large eggs (100 grams), room temperature and divided
Chocolate Filling (recipe follows)
⅓ cup (50 grams) finely chopped 66% cacao dark chocolate
Simple Syrup (recipe follows)

1. In the bowl of a stand mixer, whisk together 1 cup (125 grams) flour, sugar, yeast, and salt by hand.
2. In a small saucepan, heat ¼ cup (60 grams) water, butter, milk, and vanilla over medium-low heat until butter is melted and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm butter mixture to flour mixture. Using the paddle attachment, beat at medium-low speed until combined. Add 1 egg (50 grams), and beat until combined. With mixer on low speed, gradually add 1½ cups (188 grams) flour, beating just until combined and stopping to scrape sides of bowl.
3. Switch to the dough hook attachment. Beat at low speed until a soft, somewhat sticky dough forms, 5 to 7 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining 2 tablespoons (16 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. Turn out dough onto a very lightly floured surface, and shape into a smooth round.
4. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 45 minutes.
5. Turn out dough onto a very lightly floured surface, and gently press into an 8x6-inch rectangle. Loosely wrap in plastic wrap. Refrigerate for at least 1 hour or up to overnight.
6. Spray an 8½x4½-inch loaf pan with cooking spray. Line pan with parchment paper, letting excess extend over sides of pan.
7. On a lightly floured surface, roll dough into a 13x10-inch rectangle (about ¼ inch thick). Using a small offset spatula, spread Chocolate Filling on dough, leaving a ½-inch border on both short sides and one long side. Sprinkle with chopped chocolate. Starting with long side opposite border, roll up dough, jelly roll style, and pinch seam to seal. Gently lift log at each end, and stretch to 14 inches long. Place seam side down, making sure seam is off to one side instead of in center. Using a sharp serrated knife, cut in half lengthwise. Turn halves cut side up, and place in an *X*. Twist top half of *X* two times; pinch ends, and tuck under. Repeat with bottom half of *X*. Place in prepared pan, making sure to keep cut sides up and ends tucked. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, 30 minutes to 1 hour. (See Note.) Test dough for fermentation using the finger dent test. (See PRO TIP.)
8. Preheat oven to 350°F (180°C).
9. In a small bowl, whisk together remaining 1 egg (50 grams) and remaining 1 tablespoon (15 grams) water. Using a pastry brush, brush egg wash on top of dough.
10. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 45 to 50 minutes, covering with foil to prevent excess browning, if necessary. Brush with Simple Syrup. Let cool in pan for 10 minutes. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack.

Note: *Final rise time will depend on how long dough is chilled. The longer the dough is chilled, the longer it will take to rise.*

Chocolate Filling

Makes ½ cup

⅓ cup (64 grams) chopped 66% cacao dark chocolate
3 tablespoons (42 grams) unsalted butter
¼ cup (30 grams) confectioners' sugar
3 tablespoons (15 grams) Dutch process cocoa powder
½ teaspoon (1.5 grams) kosher salt

1. In the top of a double boiler, combine chocolate and butter. Cook over simmering water, stirring occasionally, until smooth and combined. Remove from heat. Whisk in confectioners' sugar, cocoa, and salt until smooth. Let cool completely.

Simple Syrup

Makes 1½ tablespoons

1½ tablespoons (18 grams) granulated sugar
1 tablespoon (15 grams) water

1. In a small microwave-safe bowl, stir together sugar and 1 tablespoon (15 grams) water. Heat on high in 15-second intervals, stirring between each, until sugar is completely melted. Let cool completely before using.

PRO TIP
Once you think your dough has proofed, conduct the finger dent test. Gently press your finger about ½ inch into the surface. You should be able to watch the dough spring back slightly but still show an indentation. If the dent disappears, the dough is underproofed and needs more time. If the indentation stays completely, it has overproofed, but don't panic. Immediately pop it into the oven; the babka will still be great.

SHIPSHAPE BABKA

A simple guide to perfectly shaped babka

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1. On a lightly floured surface, roll dough into a 13x10-inch rectangle (about ¼ inch thick). Keep a ruler on hand to check your dimensions, as anything less or more than this 13x10-inch rectangle will keep your babka from fitting the pan.

2. Using a small offset spatula, spread Chocolate Filling on dough, leaving a ½-inch border on both short sides and one long side. Sprinkle with chopped chocolate. When you roll up the dough into a tight spiral, this border will allow the dough to form an airtight seal.

3. Starting with long side opposite border, roll up dough, jelly roll style, and pinch seam to seal. If you're having trouble closing the seam, simply wet the seam with some water and pinch together with your fingers. The water will help create a stickier surface on the dough so the seam holds.

4. Gently lift log at each end, and stretch to 14 inches long. This will help make your internal spiral nice and tight. Place seam side down, making sure seam is off to one side instead of in center.

5. Using a sharp serrated knife, cut in half lengthwise. We used a sharp serrated knife for cutting because its jagged edges cut through the roll more easily without pushing out the filling.

6. Turn halves cut side up, and place in an X. Creating the *X* shape will help you make even twists on both sides, yielding a symmetrical loaf.

7. Twist top half of X two times; pinch ends, and tuck under. Repeat with bottom half of X. Twisting on one side and then the other keeps you from having to twist two long, heavy strands. Instead, you're working with manageable shorter strands of dough, which will help keep the filling from falling out and your dough from being overworked.

8. Place in prepared pan, making sure to keep cut sides up and ends tucked. If you fail to tuck the ends, they'll pop up during baking and mar your beautiful shape.

SWEDISH CINNAMON BUNS

Makes about 18 buns

Twisted into adorable bows and sprinkled with crunchy Swedish pearl sugar, these pillow-soft buns are bursting with fragrant holiday spices, taking inspiration from the Swedish cinnamon bun, kanelbulle.

Dough:
3¼ to 3½ cups (406 to 437 grams) all-purpose flour, divided
¼ cup (50 grams) granulated sugar
2¼ teaspoons (7 grams) instant yeast
1½ teaspoons (4.5 grams) kosher salt
1½ teaspoons (3 grams) ground cardamom
1 cup (240 grams) whole milk
⅓ cup (76 grams) unsalted butter, softened
1 large egg (50 grams), room temperature

Filling:
½ cup (113 grams) unsalted butter, room temperature*
½ cup (110 grams) firmly packed light brown sugar
4 teaspoons (8 grams) ground cinnamon
2½ teaspoons (5 grams) ground cardamom
1¼ teaspoons (2.5 grams) ground ginger
½ teaspoon (1 gram) ground cloves
¼ teaspoon ground black pepper
⅛ teaspoon kosher salt

1 large egg (50 grams), lightly beaten
1 tablespoon (15 grams) water
Swedish pearl sugar, for sprinkling

1. For dough: In the bowl of a stand mixer fitted with the paddle attachment, beat 1 cup (125 grams) flour, granulated sugar, yeast, salt, and cardamom at low speed just until combined.
2. In a medium saucepan, heat milk and butter over medium heat, stirring occasionally, until butter is melted and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture to flour mixture; beat at medium speed for 2 minutes. Add egg; beat at medium-high speed for 2 minutes. With mixer on low speed, gradually add 2¼ cups (281 grams) flour, beating just until combined and stopping to scrape sides of bowl.
3. Switch to the dough hook attachment. Beat at medium-low speed until a soft, smooth, elastic dough forms, 6 to 9 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if needed. (Dough may still stick slightly to sides of bowl.) Check dough for proper gluten development using the windowpane test. (See Note.) Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 45 minutes.
4. For filling: In a medium bowl, stir together butter, brown sugar, cinnamon, cardamom, ginger, cloves, pepper, and salt until well combined.
5. Punch down dough; cover and let stand for 5 minutes. On a lightly floured surface, roll dough into a 22x15-inch rectangle, one short side closest to you. Using a large offset spatula, dot filling onto dough, and spread in an even layer all the way to edges. Fold dough in thirds like a letter. Place on a parchment paper-lined baking sheet; cover with plastic wrap, and refrigerate for 10 minutes.
6. Line 2 rimmed baking sheets with parchment paper.
7. On a lightly floured surface, roll dough into a 15x8-inch rectangle, one long side closest to you. Using a pastry wheel or pizza cutter, cut into 18 strips (about 8x¾ inches each). Holding a strip with one end in each hand, twist strip 5 times, gently stretching until it is nearly double its original length. Grabbing one end of twisted strip between middle 2 or 3 fingers and thumb of same hand, loosely wrap dough around fingers twice, overlapping slightly. Place thumb of same hand over overlapped dough strands to secure; wrap remaining end of dough perpendicularly around overlapping dough strands to form a knot-like shape, tucking loose end under bottom of finished bun. Place buns 1½ to 2 inches apart on prepared pans. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size and dough holds an indentation when poked, 45 minutes to 1 hour.
8. Preheat oven to 350°F (180°C).
9. In a small bowl, whisk together egg and 1 tablespoon (15 grams) water. Brush top of buns with egg wash. Sprinkle with pearl sugar.
10. Bake until golden brown and an instant-read thermometer inserted in center registers at least 190°F (88°C), 12 to 14 minutes, rotating pans halfway through baking and loosely covering with foil to prevent excess browning, if necessary. Let cool on pans for 5 minutes. Serve warm.

**Unlike softened butter, room temperature butter should provide no resistance when pressed with a finger. At this point, the butter is softened enough to easily spread over dough.*

Note: *To use the windowpane test to check dough for proper gluten development, lightly flour hands and pinch off (don't tear) a small piece of dough. Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent like a windowpane. If the dough tears, it's not quite ready. Beat for 1 minute, and test again.*

HUMMINGBIRD SWEET ROLLS

Makes 12 rolls

A swirled breakfast take on the classic Southern cake, these rolls will help you start your day on a particularly sweet note.

- ¾ cup (165 grams) firmly packed light brown sugar, divided
- ½ cup (114 grams) mashed ripe banana
- ⅓ cup (76 grams) unsalted butter, melted
- ⅓ cup (113 grams) light corn syrup
- ½ teaspoon kosher salt, divided
- ¾ cup (178 grams) ¼-inch-chopped drained canned pineapple
- Cinnamon Roll Dough (recipe follows)
- 6 tablespoons (84 grams) unsalted butter, room temperature
- 1 tablespoon (6 grams) ground cinnamon
- ¾ cup (130 grams) finely chopped banana
- ¼ cup (28 grams) chopped toasted pecans
- 1 large egg (50 grams), lightly beaten
- ½ cup (120 grams) warm heavy whipping cream (105°F/41°C to 110°F/43°C)
- Cream Cheese Icing (recipe follows)
- Garnish: chopped toasted pecans

1. Spray a 13x9-inch baking pan with cooking spray.
2. In a medium bowl, stir together ¼ cup (55 grams) brown sugar, mashed banana, melted butter, corn syrup, and ¼ teaspoon salt until well combined. Pour into prepared pan, and spread into an even layer. Sprinkle with pineapple.
3. Punch down Cinnamon Roll Dough. Cover and let stand for 10 minutes. Turn out dough onto a lightly floured surface, and roll into an 18x12-inch rectangle.
4. Place a sheet of foil on bottom rack of oven. Preheat oven to 350°F (180°C).
5. In a small bowl, stir together room temperature butter, cinnamon, remaining ½ cup (110 grams) brown sugar, and remaining ¼ teaspoon salt. Dollop and spread mixture onto dough, leaving a ½-inch border on one long side. Sprinkle chopped banana and pecans on top of butter mixture. Brush border with egg. Starting with long side opposite border, roll dough into a log, pinching seam to seal. Trim ends if necessary. Using unscented dental floss, score dough into 12 slices (about 1½ inches each); place floss under log, lining up with scores, and bring floss together quickly to create an even cut. (Alternatively, using a serrated knife, slice log into 12 rolls [about 1½ inches each].) Place evenly spaced in prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed and dough holds an indentation when poked, 30 to 40 minutes.
6. Pour warm cream over and around rolls in pan.
7. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 34 to 40 minutes, loosely covering with foil after 25 to 30 minutes of baking to prevent excess browning. Let cool in pan for 10 minutes. Spread Cream Cheese Icing onto warm rolls. Garnish with pecans, if desired.

Cinnamon Roll Dough

Makes dough for 12 rolls

- 1 cup (240 grams) warm whole milk (110°F/43°C to 115°F/46°C)
- 2¼ teaspoons (7 grams) active dry yeast
- ⅓ cup (67 grams) granulated sugar, divided
- ⅓ cup (76 grams) unsalted butter, melted
- ¼ cup (60 grams) sour cream, room temperature
- 1 large egg (50 grams), room temperature
- 3⅔ to 4 cups (458 to 500 grams) all-purpose flour, divided
- 2¾ teaspoons (8.25 grams) kosher salt

1. In a medium bowl, whisk together warm milk, yeast, and ½ teaspoon (2 grams) sugar. Let stand until foamy, about 10 minutes.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat melted butter, sour cream, egg, and remaining sugar (65 grams) at low speed just until combined. Beat in yeast mixture. With mixer on low speed, gradually add 3⅔ cups (458 grams) flour and salt, beating until combined.
3. Switch to the dough hook attachment. Beat at medium-low speed until a smooth, soft, elastic dough forms, 6 to 9 minutes (dough should clean sides of bowl); add up to remaining ⅓ cup (42 grams) flour, 1 tablespoon (8 grams) at a time, if needed. (Dough should pass the windowpane test; see Note on page 80.) Turn out dough onto a clean surface, and shape into a smooth ball.
4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Loosely cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.

Cream Cheese Icing

Makes about 1⅛ cups

- ½ cup (112 grams) cream cheese, room temperature
- 2 tablespoons (28 grams) unsalted butter, room temperature
- 1½ cups (180 grams) confectioners' sugar
- 1 tablespoon (15 grams) whole milk, room temperature

1. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese and butter at medium speed until creamy, 1 to 2 minutes. With mixer on low speed, gradually add confectioners' sugar and milk. Increase mixer speed to medium, and beat until smooth and well combined, 1 to 2 minutes.

CINNAMON-SWIRLED BANANA LOAF

Makes 1 (8½x4½-inch) loaf

This lofty loaf receives a hearty addition of whole wheat flour and a touch of sweetness from mashed banana, both of which are complemented by a warm cinnamon-sugar swirl.

1¾ to 2 cups (223 to 255 grams) bread flour, divided
1⅔ cups (207 grams) stone-ground whole wheat flour
1 (0.25-ounce) package (7 grams) instant yeast*
1½ teaspoons (4.5 grams) kosher salt
¾ cup (180 grams) warm water (120°F/49°C to 130°F/54°C)
2 tablespoons (28 grams) plus 2 teaspoons (10 grams) unsalted butter, melted and divided
2 tablespoons (42 grams) honey
½ cup (114 grams) mashed ripe banana (see Note)
¼ cup (50 grams) granulated sugar
1½ teaspoons (3 grams) ground cinnamon
1 large egg (50 grams)
1 tablespoon (15 grams) water

1. In the bowl of a stand mixer, whisk together 1¼ cups (159 grams) bread flour, whole wheat flour, yeast, and salt by hand. Add ¾ cup (180 grams) warm water, 2 tablespoons (28 grams) melted butter, and honey; using the paddle attachment, beat at low speed until dough comes together. Cover and let stand for 15 minutes.
2. Add ½ cup (64 grams) bread flour and banana to dough. Switch to the dough hook attachment. Beat at low speed until dough is smooth, elastic, and slightly tacky, 10 to 12 minutes; add up to remaining ¼ cup (32 grams) bread flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. Shape dough into a smooth ball.
3. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 45 minutes.
4. Spray an 8½x4½-inch loaf pan with cooking spray. Line pan with parchment paper, letting excess extend over sides of pan.
5. In a small bowl, stir together sugar and cinnamon.
6. Punch down dough, and let stand for 10 to 15 minutes. On a lightly floured surface, roll dough into a 16x7½-inch rectangle. Brush with remaining 2 teaspoons (10 grams) melted butter, leaving a ¼-inch border on one short side. Sprinkle with cinnamon sugar. Starting at short side opposite border, roll up dough, jelly roll style; pinch seam to seal. Place, seam side down, in prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 15 to 20 minutes.
7. Preheat oven to 350°F (180°C).
8. In a small bowl, whisk together egg and 1 tablespoon (15 grams) water. Using a pastry brush, gently brush top of dough with egg wash.
9. Bake until an instant-read thermometer inserted in center registers 200°F (93°C) to 205°F (96°C), 45 to 50 minutes, covering with foil to prevent excess browning, if necessary. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack.

**We used Platinum® Yeast from Red Star®.*

Note: *If using bananas from the freezer, make sure they are room temperature before adding to the dough.*

CHOCOLATE-PEANUT BUTTER SWIRL BEAD

Makes 1 (9x5-inch) loaf

The dynamic flavors of chocolate and peanut butter whirl and swirl their way through this two-toned beauty.

2⅔ to 3 cups (333 to 375 grams) all-purpose flour, divided
3 tablespoons (36 grams) granulated sugar
2¼ teaspoons (7 grams) instant yeast
2 teaspoons (6 grams) kosher salt
½ cup (120 grams) plus 4 teaspoons (20 grams) water, divided
¼ cup (57 grams) unsalted butter, cubed
¼ cup (60 grams) whole buttermilk
¾ teaspoon (3 grams) vanilla extract, divided
1 large egg (50 grams), room temperature
Chocolate Filling (recipe follows)
1 ounce (28 grams) 60% cacao bittersweet chocolate, finely chopped
Peanut Butter Filling (recipe follows)
3 tablespoons (24 grams) finely chopped dry-roasted lightly salted peanuts
Simple Syrup (recipe follows)
1 cup (120 grams) confectioners' sugar

1. In the bowl of a stand mixer, whisk together 1 cup (125 grams) flour, sugar, yeast, and salt by hand until combined.
2. In a small saucepan, combine ½ cup (120 grams) water, butter, buttermilk, and ½ teaspoon (2 grams) vanilla. Cook over medium heat, stirring occasionally, until butter is melted and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm butter mixture to flour mixture; using the paddle attachment, beat at low speed until combined. Add egg; beat until combined. With mixer on low speed, gradually add 1⅔ cups (208 grams) flour, beating just until combined and stopping to scrape sides of bowl.
3. Switch to the dough hook attachment. Beat at low speed until a soft, tacky, elastic dough forms, 6 to 9 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining ⅓ cup (42 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. (Dough may still stick slightly to bottom and sides of bowl but should pass the windowpane test; see Notes.) Turn out dough onto a clean surface, and shape into a smooth round.
4. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 35 to 45 minutes.
5. Spray a 9x5-inch light metal loaf pan with cooking spray. Line pan with parchment paper, letting excess extend over sides of pan. Place pan on a rimmed baking sheet. (See Notes.)
6. Punch down dough; cover and let stand for 10 minutes. Divide dough in half. On a clean surface, roll half of dough into a 13x9½-inch rectangle (about ⅛ inch thick), one long side closest to you. Using a small offset spatula, dollop Chocolate Filling onto dough, and spread in an even layer, leaving a ½-inch border on both short sides and one long side. Sprinkle chopped chocolate onto filling. Starting with long side opposite border, roll up dough, jelly roll style, and pinch seam to seal. Repeat procedure with remaining dough, Peanut Butter Filling, and chopped peanuts.
7. Gently lift one dough log at each end, and stretch to 14 inches long, if needed. Place seam side down, making sure seam is off to one side instead of in center. Using a sharp serrated knife, cut in half lengthwise, wiping knife clean as needed. Repeat with remaining dough log. Turn halves cut side up, and place in an *X*, keeping the same flavored halves together. Twist one half of *X* two times; pinch ends, and tuck under. Repeat with other half of *X*. Using your hands and scrunching dough as needed, place in an even layer in prepared pan, making sure to keep cut sides up and ends tucked. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed and dough holds an indentation when poked, 25 to 35 minutes.
8. Preheat oven to 350°F (180°C).
9. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 45 to 50 minutes, rotating pan halfway through baking and loosely covering with foil after 25 to 30 minutes of baking to prevent excess browning. Evenly pour Simple Syrup over warm loaf until it is all used up. Let cool in pan for 15 minutes. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack.
10. In a small bowl, stir together confectioners' sugar, remaining 4 teaspoons (20 grams) water, and remaining ¼ teaspoon (1 gram) vanilla until smooth and well combined. When ready to serve, drizzle glaze over cooled bread.

Notes: *To use the windowpane test to check dough for proper gluten development, lightly flour hands and pinch off (don't tear) a small piece of dough. Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent like a windowpane. If the dough tears, it's not quite ready. Beat for 1 minute, and test again.*

Placing the loaf pan on a baking sheet slows heat conduction, allowing the bottom of our bread to maintain a beautiful golden color. This bread can also be baked without the baking sheet but may have a deeper golden-brown bottom.

Chocolate Filling

Makes about ⅓ cup

1.25 ounces (35 grams) 60% cacao bittersweet chocolate, finely chopped (about a scant ¼ cup)
1½ tablespoons (21 grams) unsalted butter
2 tablespoons (14 grams) confectioners' sugar
1½ tablespoons (7.5 grams) sifted Dutch process cocoa powder
¼ teaspoon kosher salt

1. In the top of a double boiler, combine chocolate and butter. Cook over simmering water, stirring occasionally, until melted, smooth, and combined. Remove from heat. Stir in confectioners' sugar, cocoa, and salt until smooth. Let stand until mostly cool to the touch but still spreadable. Stir thoroughly before using. (If filling gets too solid to spread, microwave on high in 10- to 20-second intervals, stirring between each, until spreadable.)

Peanut Butter Filling

Makes about ⅓ cup

3 tablespoons (48 grams) creamy peanut butter*
2 tablespoons (14 grams) confectioners' sugar
1 tablespoon (14 grams) unsalted butter, softened
2 teaspoons (6 grams) all-purpose flour

1. In a small bowl, stir together all ingredients until smooth and well combined.

**We used JIF Creamy Peanut Butter.*

Simple Syrup

Makes about ⅓ cup

3 tablespoons (36 grams) granulated sugar
3 tablespoons (45 grams) water

1. In a small microwave-safe bowl, stir together sugar and 3 tablespoons (45 grams) water. Heat on high in 20-second intervals, stirring between each, until sugar dissolves. Let cool completely.

WALNUT POTICA

Makes 1 (15-cup) loaf

Potica *is a traditional celebratory yeasted bread from Slovenia. The soft, rich dough is rolled out and spread with filling and then rolled up to create a mesmerizing spiral and baked in the shape of a ring or loaf.*

1 cup (240 grams) warm whole milk (105°F/41°C to 110°F/43°C)
4½ teaspoons (14 grams) active dry yeast
5¾ cups (719 grams) all-purpose flour
½ cup (100 grams) granulated sugar
2 teaspoons (6 grams) kosher salt
2 large eggs (100 grams), room temperature
1 cup (227 grams) unsalted butter, melted and slightly cooled
Walnut Filling (recipe follows)
Garnish: confectioners' sugar

1. In a small bowl, whisk together warm milk and yeast. Let stand until foamy, about 10 minutes.
2. In the bowl of a stand mixer fitted with the paddle attachment, combine flour, granulated sugar, and salt. Add eggs. With mixer on low speed, gradually add melted butter. Add yeast mixture, beating until combined, about 30 seconds. Switch to the dough hook attachment. Beat at low speed until dough is smooth and elastic, about 5 minutes. Turn out dough onto a lightly floured surface, and shape into a smooth ball.
3. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.
4. Lightly butter a 15-cup Bundt pan*.
5. Punch down dough. On a lightly floured surface, roll dough into a 21x18-inch rectangle. Spread Walnut Filling onto dough, leaving a 1-inch border on one short side. Lightly brush border with water. Starting with opposite short side, roll dough into a log; press seam to seal. (Be sure to press gently; dough may tear if pinched.) Trim ends. Place log seam side up, and shape into a circle. Brush ends with water, and press together. Use hands to lift and place in prepared pan. Gently press dough flat. (Don't worry if dough doesn't look beautiful. It will fill out and bake well once it proofs.) Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed and dough fills three-fourths of pan, 30 to 45 minutes.
6. Preheat oven to 350°F (180°C).
7. Bake until deep golden and an instant-read thermometer inserted near center registers 190°F (88°C), about 50 minutes. Let cool in pan for 15 minutes. Invert potica onto a wire rack, and let cool completely. Garnish with confectioners' sugar, if desired.

**We used Nordic Ware Anniversary Bundt Pan.*

PRO TIP
Because of this bread's hefty size and intricate spiral shape, the soft dough may lose its shape easily. If the dough loses its circular shape when transferring to the pan, reposition it as best you can once you've placed it. It doesn't have to be perfect. The dough will rise sumptuously while baking, and you will end up with a beautiful bread.

Walnut Filling

Makes 2½ cups

2 cups (284 grams) walnuts
½ cup (100 grams) granulated sugar
½ cup (170 grams) honey
½ cup (120 grams) whole milk
1 teaspoon (3 grams) kosher salt
1 large egg (50 grams)
1 large egg yolk (19 grams)
1 teaspoon (4 grams) vanilla extract

1. In the work bowl of a food processor, process walnuts until finely ground and uniform in size.
2. In a medium saucepan, stir together sugar, honey, and milk. Cook over medium-low heat until sugar dissolves and mixture starts to boil. Stir in ground walnuts and salt. Whisk in egg and egg yolk. Cook, stirring constantly, until mixture is slightly thickened and becomes glossy and an instant-read thermometer registers 175°F (79°C) to 180°F (82°C), 6 to 7 minutes.
3. Pour mixture into a medium bowl; stir in vanilla. Cover with a piece of plastic wrap, pressing wrap directly onto surface of filling. Refrigerate until completely cooled. (For a quick cooldown, place bowl in an ice water bath, and let stand, stirring every 5 minutes, until filling cools and thickens.)

PULL-APART BREADS

GREAT FOR GATHERINGS, THESE SHAREABLE BREADS ARE EQUAL PARTS FUN AND FUNCTIONAL AND SURE TO BE CROWD-PLEASERS

ROASTED BLUEBERRY PULL-APART LOAF

Makes 1 (8½x4½-inch) loaf

With this stunner, each delicious layer peels back to reveal pockets of lemon-sugar-roasted blueberries, balancing acidity and boosting the fruit's jam-like qualities.

2½ cups (313 grams) plus 2 tablespoons (16 grams) all-purpose flour, divided
3 tablespoons (36 grams) granulated sugar
1½ teaspoons (4.5 grams) instant yeast
1¼ teaspoons (3.25 grams) kosher salt
¼ cup (57 grams) unsalted butter, softened
¼ cup (60 grams) water
¼ cup (60 grams) whole milk
½ teaspoon (2 grams) vanilla extract
1 large egg (50 grams), room temperature
Roasted Blueberries (recipe follows)
Lemon Sugar Glaze (recipe follows)

1. In the bowl of a stand mixer, whisk together 1 cup (125 grams) flour, sugar, yeast, and salt by hand.
2. In a small saucepan, heat butter, ¼ cup (60 grams) water, milk, and vanilla over medium-low heat until butter is melted and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm butter mixture to flour mixture; using the paddle attachment, beat at medium-low speed until combined. Add egg, and beat until combined. With mixer on low speed, gradually add 1½ cups (188 grams) flour, beating just until combined and stopping to scrape sides of bowl.
3. Switch to the dough hook attachment. Beat at low speed until a soft, somewhat sticky dough forms, 5 to 7 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining 2 tablespoons (16 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. Turn out dough onto a very lightly floured surface, and shape into a smooth round.
4. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 45 minutes.
5. Turn out dough onto a very lightly floured surface, and gently press into an 8x6-inch rectangle. Loosely wrap in plastic wrap. Refrigerate for at least 1 hour or up to overnight.
6. Spray an 8½x4½-inch loaf pan with cooking spray. Line pan with parchment paper, letting excess extend over sides of pan.
7. On a lightly floured surface, roll dough into a 13x10-inch rectangle (about ¼ inch thick). Using a small offset spatula, spread Roasted Blueberries onto dough, leaving a ½-inch border around edges. Using a knife or pastry wheel, cut dough into 4 (10x3¼-inch) strips. Stack strips on top of each other, and cut into 4 (3¼x2½-inch) rectangles.
8. Stand prepared pan vertically on one short side. Starting at bottom, carefully stack rectangles on top of each other in pan. Turn pan right side up. Loosely cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 minutes to 1 hour.
9. Preheat oven to 350°F (180°C).
10. Bake for 15 minutes. Loosely cover with foil, and bake until top and sides are golden and an instant-read thermometer inserted in center registers 190°F (88°C), 25 to 30 minutes more. Let cool in pan for 15 minutes. Remove from pan, and drizzle with Lemon Sugar Glaze. Serve warm or at room temperature.

Roasted Blueberries

Makes 1 cup

2 cups (340 grams) fresh blueberries
½ cup (113 grams) unsalted butter, melted
1 tablespoon (12 grams) granulated sugar
2 teaspoons (4 grams) packed lemon zest

1. Preheat oven to 400°F (200°C). Line a large rimmed baking sheet with parchment paper.
2. In a medium bowl, toss together all ingredients. Pour onto prepared pan, spreading into a single layer.
3. Bake until blueberries start to burst, 10 to 15 minutes. Transfer mixture to a heatproof bowl, and let cool completely.

Lemon Sugar Glaze

Makes ½ cup

1½ cups (180 grams) confectioners' sugar
2 tablespoons (30 grams) whole milk
1 teaspoon (2 grams) packed lemon zest

1. In a small bowl, whisk together all ingredients until smooth. Use immediately.

SAVORY HERB WREATH

Makes 30 rolls

In this beautiful wreath, herbaceous bread rolls form a pillowy barrier around a gooey wheel of Brie cheese. This edible centerpiece was destined for your dinner spread.

4 to 4¼ cups (500 to 531 grams) all-purpose flour, divided
⅓ cup (67 grams) granulated sugar
1 tablespoon (9 grams) kosher salt
2¼ teaspoons (7 grams) instant yeast
¾ teaspoon (1.5 grams) poultry seasoning
½ teaspoon dried thyme
¾ cup (180 grams) whole milk
⅔ cup (160 grams) water
½ cup (113 grams) unsalted butter, divided
2 large eggs (100 grams), room temperature and divided
½ teaspoon chopped fresh sage
½ teaspoon chopped fresh rosemary
1 (8-ounce) wheel (226 grams) Brie cheese
Garnish: Hydrated Cranberries (recipe follows), fresh rosemary sprigs

1. In the bowl of a stand mixer fitted with the paddle attachment, beat 1⅓ cups (167 grams) flour, sugar, salt, yeast, poultry seasoning, and thyme at medium-low speed until well combined.
2. In a medium saucepan, heat milk, ⅔ cup (160 grams) water, and ¼ cup (56.5 grams) butter over medium heat until butter is melted and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture to flour mixture, and beat at low speed until combined, stopping to scrape sides of bowl. Add 1 egg (50 grams), and beat until combined, stopping to scrape sides of bowl. Gradually add 2⅔ cups (333 grams) flour, beating just until combined and stopping to scrape sides of bowl.
3. Switch to the dough hook attachment. Beat at low speed until a soft, somewhat sticky dough forms, 7 to 9 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. (Dough should pass the windowpane test [see Note] but may still stick slightly to sides of bowl.) Turn out dough onto a very lightly floured surface, and gently shape into a ball.
4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 35 to 50 minutes.
5. Punch down dough; cover and let stand for 5 minutes.
6. Punch down dough. Turn out onto a lightly floured surface, and divide into 30 portions (about 35 grams each). Roll each portion into a ball, pinching any seams closed if needed.
7. Line a baking sheet with parchment paper. Place lid of Brie container or a 4½-inch round cutter in center of prepared pan. Place 12 dough balls in a circle around lid or cutter, leaving a ¼-inch gap between dough balls and between balls and lid. Place remaining dough balls, evenly spaced and almost touching, ¼ inch outside first circle. Cover and let rise in a warm, draft-free place (75°F/24°C) until dough holds an indentation when poked, 35 to 45 minutes.
8. Preheat oven to 350°F (180°C).
9. In a small bowl, whisk remaining 1 egg (50 grams), and brush onto dough. Remove lid or cutter, and place Brie in center of rolls.
10. Bake until golden brown, 20 to 25 minutes.
11. Meanwhile, in a small saucepan, cook sage, chopped rosemary, and remaining ¼ cup (56.5 grams) butter over medium heat, stirring occasionally, until butter is melted. Immediately brush hot rolls with butter mixture. Garnish with Hydrated Cranberries and rosemary sprigs, if desired.

Note: *Test the dough for proper gluten development using the windowpane test. Pinch off (don't tear) a small piece of dough. Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent like a windowpane. If the dough tears, it's not quite ready. Beat for 1 minute, and test again.*

Hydrated Cranberries

Makes 1½ cups

1¼ cups (145 grams) dried cranberries
1 teaspoon (4 grams) tightly packed orange zest
⅓ cup (80 grams) fresh orange juice
2 tablespoons (28 grams) firmly packed dark brown sugar
¼ teaspoon kosher salt

1. In a small saucepan, stir together all ingredients. Bring to a gentle boil over medium heat, stirring occasionally, until thickened, about 5 minutes.

HERBED SOUR CREAM PULL-APART LOAF

Makes 1 (9x5-inch) loaf

Packed with fresh herbs, this buttery pull-apart loaf has an extra-fluffy texture thanks to the addition of sour cream in the dough.

- **3¼ cups (413 grams) bread flour, divided**
- **2 tablespoons (24 grams) granulated sugar**
- **2¼ teaspoons (7 grams) instant yeast**
- **2 teaspoons (6 grams) kosher salt, divided**
- **1 cup (240 grams) sour cream**
- **¼ cup (57 grams) unsalted butter**
- **¼ cup (60 grams) water**
- **1 large egg (50 grams), room temperature**
- **⅓ cup (76 grams) unsalted butter, melted**
- **1 tablespoon (10 grams) minced garlic**
- **1 tablespoon (2 grams) chopped fresh rosemary**
- **1 tablespoon (2 grams) chopped fresh thyme**
- **1 tablespoon (2 grams) chopped fresh parsley**
- **½ teaspoon (2 grams) flaked sea salt**
- **Garnish: chopped fresh rosemary, chopped fresh thyme, chopped fresh parsley**

1. In the bowl of a stand mixer fitted with the paddle attachment, whisk together 1½ cups (191 grams) flour, sugar, yeast, and 1½ teaspoons (4.5 grams) kosher salt by hand.
2. In a medium saucepan, heat sour cream, butter, and ¼ cup (60 grams) water over medium heat until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C).
3. With mixer on medium speed, pour warm sour cream mixture into flour mixture, beating until combined and cooled slightly, about 1 minute. Add egg, and beat until combined. With mixer on low speed, gradually add remaining 1¾ cups (222 grams) flour, beating until well combined and stopping to scrape sides of bowl, about 1 minute.
4. Lightly spray a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.
5. In a small bowl, stir together melted butter, garlic, rosemary, thyme, parsley, and remaining ½ teaspoon (1.5 grams) kosher salt.
6. Divide dough into 36 portions (22 grams each). With lightly floured hands, roll 1 portion into a smooth ball. (Keep remaining dough covered to prevent it from drying out.) Dip dough ball into melted butter mixture, and place in a 9x5-inch loaf pan. Repeat with remaining dough. Pour any remaining melted butter mixture over dough in pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 15 to 20 minutes.
7. Preheat oven to 350°F (180°C).
8. Sprinkle dough with flaked salt.
9. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 35 to 40 minutes, covering with foil halfway through baking to prevent excess browning. Let cool in pan for 10 minutes. Remove from pan, and garnish with rosemary, thyme, and parsley, if desired. Serve warm or at room temperature.

SQUASH-SAGE PULL-APART BREAD

Makes 1 (12-cup) loaf

The pillowy, amber-hued dough is infused with roasted butternut squash and fresh sage for an earthy, mildly sweet flavor. After its first rise, each ball of dough is dipped in a browned butter-sage mixture and drizzled with any that's left over, resulting in a nutty, savory Bundt perfect for sharing.

3 to 3¼ cups (375 to 406 grams) all-purpose flour, divided
¼ cup (50 grams) granulated sugar
3½ teaspoons (10.5 grams) kosher salt*, divided
2¼ teaspoons (7 grams) instant yeast
1 teaspoon (2 grams) onion powder, divided
½ cup (120 grams) water
¼ cup (60 grams) whole milk
8 tablespoons (112 grams) unsalted butter, softened and divided
⅔ cup (162 grams) butternut squash purée (see Notes)
2½ teaspoons (3 grams) chopped fresh sage
4 (2½- to 2¾-inch-long) fresh sage leaves
Garnish: freshly grated Parmesan cheese

1. In the bowl of a stand mixer fitted with the paddle attachment, beat 1 cup (125 grams) flour, sugar, 2¾ teaspoons (8.25 grams) salt, yeast, and ½ teaspoon (1 gram) onion powder at low speed until combined.
2. In a small saucepan, heat ½ cup (120 grams) water, milk, and 2 tablespoons (28 grams) butter over medium heat, stirring occasionally, until butter is melted and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture to flour mixture; beat at medium speed for 1 minute, stopping to scrape sides of bowl. Add squash; beat just until combined, about 30 seconds. With mixer on low speed, gradually add 2 cups (250 grams) flour and chopped sage, beating just until combined.
3. Switch to the dough hook attachment. Beat at low speed until dough is soft and somewhat sticky and mostly clears sides of bowl, 8 to 12 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. (Dough should pass the windowpane test; see Notes.) Turn out onto a lightly floured surface, and shape into a ball.
4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 50 minutes to 1 hour.
5. In a small saucepan, heat remaining 6 tablespoons (84 grams) butter over medium heat until melted and bubbling. Add sage leaves; cook, stirring occasionally, until leaves are slightly crisp and butter solids are light amber in color and nutty in aroma, 3 to 6 minutes. Transfer butter mixture to a small heatproof bowl; let cool for 15 minutes. (Butter should be just warm to the touch.) Discard sage. Stir in remaining ¾ teaspoon (2.25 grams) salt and remaining ½ teaspoon (1 gram) onion powder.
6. Spray a 12-cup Bundt pan* with baking spray with flour.
7. Punch down dough; let stand for 10 minutes. On a clean surface, divide dough into 30 portions (26 to 28 grams each); gently shape each portion into a ball, pinching closed any seams, if needed. (Keep dough portions covered with a sheet of plastic wrap while working.) Dip dough balls in butter mixture, turning until well coated and letting excess drip off; arrange evenly in prepared pan, firmly pressing dough balls into each other and grooves of pan. Pour and spread remaining butter mixture over top of dough; firmly press dough balls into an even layer in pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed and dough holds an indentation when pressed, 25 to 35 minutes.
8. Preheat oven to 350°F (180°C).
9. Bake until top of dough starts to turn golden brown and an instant-read thermometer inserted near center registers 195°F (88°C) to 210°F (98°C), 17 to 22 minutes. Let cool in pan for 5 minutes; invert loaf onto a serving plate. Garnish with cheese, if desired. Serve immediately.

**We used Diamond Crystal Kosher Salt and Nordic Ware 75th Anniversary Bundt Pan. Diamond Crystal Kosher Salt has a different grain shape and a lighter, less salty flavor than coarser kosher salts. If measuring by volume, use half the amount of coarse kosher salt (such as Morton's). Especially for breads, though, it's often safest to measure salt by weight for the most consistent results.*

Notes: *To make butternut squash purée, halve and seed a medium butternut squash and then coat it on all sides*

with 1 tablespoon (14 grams) vegetable oil. Bake, cut side down, on a parchment paper-lined baking sheet at 375°F (190°C) until very fork-tender, 50 minutes to 1 hour. Let cool completely on pan. For best color, trim and discard any browned spots. Scoop squash into the work bowl of a food processor and pulse until mostly smooth, stopping to scrape sides of bowl. (Alternatively, mash using a potato masher.) Reserve any extra squash purée for another use.

Test the dough for proper gluten development using the windowpane test. Pinch off (don't tear) a small piece of dough, lightly flouring hands if necessary. Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent like a windowpane. If the dough tears, it's not quite ready. Beat for 1 minute, and test again.

HUNGARIAN PULL-APART PECAN COFFEE CAKE

Makes 14 servings

This shareable masterpiece is inspired by arany galuska, *a Hungarian dessert made up of yeasted dough balls rolled in butter and chopped nuts. We opted for browned butter to give our version extra richness.*

- **¾ cup (170 grams) unsalted butter**
- **2¾ cups (344 grams) all-purpose flour, divided**
- **⅓ cup (67 grams) plus 2 tablespoons (24 grams) granulated sugar, divided**
- **2¼ teaspoons (7 grams) instant yeast**
- **2¼ teaspoons (6.75 grams) kosher salt, divided**
- **⅓ cup (80 grams) whole milk**
- **⅓ cup (80 grams) water**
- **1 large egg (50 grams), room temperature**
- **1½ cups (170 grams) ground pecans**
- **Vanilla Dipping Sauce (recipe follows)**

1. Line a 9-inch springform pan with parchment paper.
2. In a medium saucepan, melt butter over medium heat. Cook until butter turns a medium-brown color and has a nutty aroma, about 10 minutes. Remove from heat, and transfer to a small bowl.
3. In the bowl of a stand mixer fitted with the paddle attachment, combine 1½ cups (188 grams) flour, 2 tablespoons (24 grams) sugar, yeast, and 1½ teaspoons (4.5 grams) salt.
4. In a medium saucepan, heat milk, ⅓ cup (80 grams) water, and ¼ cup (60 grams) browned butter over medium heat until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture to flour mixture, and beat at medium speed until combined. Add egg, beating until combined. With mixer on low speed, gradually add remaining 1¼ cups (156 grams) flour, beating just until a shaggy dough forms.
5. Switch to the dough hook attachment. Beat at low speed until a soft, somewhat sticky dough forms, 6 to 7 minutes, stopping to scrape sides of bowl and dough hook. Cover and let stand in a warm, draft-free place (75°F/24°C) for 10 minutes. (Dough will puff slightly.)
6. In a medium bowl, stir together pecans, remaining ⅓ cup (67 grams) sugar, and remaining ¾ teaspoon (2.25 grams) salt.
7. Turn out dough onto a lightly floured surface. (Do not punch down.) Gently divide dough into 14 portions (about 45 grams each). Dip each portion in remaining browned butter, and roll in pecan mixture. Arrange evenly in prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 40 minutes.
8. Preheat oven to 350°F (180°C).
9. Sprinkle top of dough with any remaining pecan mixture.
10. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 25 to 30 minutes. Let cool in pan for 10 minutes. Remove from pan, and discard parchment paper. Serve warm or at room temperature with Vanilla Dipping Sauce.

Vanilla Dipping Sauce

Makes about ½ cup

- **1 cup (120 grams) confectioners' sugar**
- **2 tablespoons (30 grams) whole milk**
- **¼ teaspoon (1 gram) vanilla extract**

1. In a small bowl, whisk together all ingredients until smooth.

CHEDDAR-SAUSAGE PULL-APART BREAD

Makes 1 (10-inch) loaf

Breakfast sausage and pockets of melted Cheddar make this savory round the unquestionable star of the breakfast table. With flaky pull-apart layers that are perfect for sharing, this is the recipe your weekend brunch has been waiting for.

- **1 cup (240 grams) warm whole milk (105°F/41°C to 110°F/43°C)**
- **1½ tablespoons (14 grams) active dry yeast**
- **½ cup (113 grams) plus 6 tablespoons (84 grams) unsalted butter, melted and divided**
- **4 large eggs (200 grams)**
- **5¾ cups (719 grams) all-purpose flour**
- **¼ cup (50 grams) granulated sugar**
- **1 tablespoon (9 grams) kosher salt**
- **1 teaspoon (6 grams) garlic salt**
- **2 cups (226 grams) coarsely grated sharp Cheddar cheese**
- **¼ cup (8 grams) chopped fresh chives**
- **1 (16-ounce) package (455 grams) hot breakfast sausage, cooked and drained**

Garnish: flaked sea salt

1. In the bowl of a stand mixer, stir together warm milk and yeast. Let stand until foamy, about 5 minutes.
2. Add ½ cup (113 grams) melted butter and eggs to yeast mixture. Add flour, sugar, kosher salt, and garlic salt; using the paddle attachment, beat at low speed until well combined, about 1 minute. Switch to the dough hook attachment, and beat at low speed until smooth, about 8 minutes. Turn out dough onto a lightly floured surface, and shape into a smooth round.
3. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 45 minutes.
4. Punch down dough, and turn out onto a lightly floured surface. Divide dough in half (about 670 grams each). Roll half of dough into an 18x12-inch rectangle. (Keep remaining dough covered with plastic wrap to prevent it from drying out.) Brush dough with 2 tablespoons (28 grams) melted butter, and sprinkle with half of cheese, half of chives, and half of cooked sausage. Cut into 24 (3-inch) squares. Stack squares on top of each other in 6 equal stacks. Repeat with remaining dough, 2 tablespoons (28 grams) melted butter, remaining cheese, remaining chives, and remaining sausage.
5. Spray a 10-inch removable-bottom tube pan with cooking spray. Place dough stacks horizontally around tube. (Don't be afraid to pack dough tightly.) Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, about 20 minutes.
6. Preheat oven to 350°F (180°C).
7. Bake until top is golden and an instant-read thermometer inserted near center registers 190°F (88°C), 50 to 55 minutes, covering with foil halfway through baking to prevent excess browning. Brush with remaining 2 tablespoons (28 grams) melted butter. Garnish with sea salt, if desired. Let cool in pan for 15 minutes. Remove from pan; serve warm, or let cool completely on a wire rack.

CLOVER BEER ROLLS

Makes 24 rolls

We infused this dough with a light amber ale because it offers subtle notes of toasty malt and sweet citrus that balance out the savory Parmesan and Roasted Garlic. A hoppy beer (like an IPA) would make the bread too bitter. Place three dough balls into a muffin cup to yield a charming clover shape.

1¾ cups plus 2 tablespoons (450 grams) warm amber ale* (105°F/41°C to 110°F/43°C), divided
1½ tablespoons (31.5 grams) honey
4½ teaspoons (14 grams) active dry yeast
5⅓ cups (680 grams) bread flour
10 ounces (280 grams) coarsely grated Parmesan cheese, divided
Roasted Garlic (recipe follows)
2 tablespoons (24 grams) granulated sugar
2 tablespoons (4 grams) chopped fresh parsley
1 tablespoon (9 grams) kosher salt
¼ cup (57 grams) unsalted butter, melted
Garnish: flaked sea salt, chopped fresh parsley

1. In a small bowl, stir together 1 cup (240 grams) warm beer, honey, and yeast. Let stand until foamy, about 5 minutes.
2. In the bowl of a stand mixer, combine flour, 8 ounces (225 grams) cheese, Roasted Garlic, sugar, parsley, and kosher salt. Add yeast mixture and remaining ¾ cup plus 2 tablespoons (210 grams) warm beer; using the dough hook attachment, beat at low speed until a smooth and elastic dough forms, 8 to 9 minutes.
3. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 40 minutes.
4. Spray 2 (12-cup) muffin pans with cooking spray.
5. Punch down dough, and turn out onto a lightly floured surface. Divide dough into 24 portions (60 grams each). Working with 1 portion at a time (keep remaining dough covered to prevent it from drying out), divide each portion into 3 pieces (20 grams each). Roll each piece into a ball. Place 3 dough balls in each prepared muffin cup. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 40 minutes. (Alternatively, cover tightly and refrigerate overnight. When ready to bake, let stand at room temperature for 30 minutes.)
6. Preheat oven to 400°F (200°C).
7. Brush rolls with melted butter, and sprinkle with remaining 2 ounces (55 grams) cheese.
8. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 8 to 10 minutes, rotating pans halfway through baking. Brush with melted butter again, and garnish with sea salt and parsley, if desired. Serve warm or at room temperature. Store in an airtight container for up to 4 days.

**We used Bell's Amber Ale, but any amber or brown ale will do. You can also use a pale ale, but it does have more hops than amber ale, so it will affect your rolls' flavor slightly.*

Roasted Garlic

Makes 1 head

1 large (2½-inch) head (about 73 grams) garlic
1 teaspoon (5 grams) olive oil
¼ teaspoon kosher salt

1. Preheat oven to 350°F (180°C).
2. Cut ¼ inch off top end of garlic, keeping cloves intact. Place garlic, cut side up, on a sheet of foil. Drizzle with oil, and sprinkle with salt; wrap garlic in foil.
3. Bake until soft, 1 hour to 1 hour and 10 minutes. Let cool completely. Squeeze pulp into a small bowl, and mash with a fork.

PULL-APART SCONES WITH GRILLED NECTARINES

Makes 6 scones

These no-fuss pull-apart scones have a golden, tender crumb. Ready to take it to the next level? Fire up the grill and serve these scones with grilled fresh nectarines and a dollop of Vanilla Bean Cream.

- **1 tablespoon (14 grams) vegetable oil, plus more if needed**
- **3 medium fresh nectarines (420 grams), cut into 6 wedges each**
- **2 cups (250 grams) all-purpose flour**
- **¼ cup (50 grams) granulated sugar**
- **2 teaspoons (10 grams) baking powder**
- **½ teaspoon (1.5 grams) kosher salt**
- **¼ teaspoon ground ginger**
- **¼ teaspoon ground nutmeg**
- **¼ cup (57 grams) cold unsalted butter*, cubed**
- **¾ cup (180 grams) cold heavy whipping cream**
- **1 teaspoon (6 grams) vanilla bean paste**

Vanilla Bean Cream (recipe follows)
Garnish: fresh mint leaves

1. Line 2 baking sheets with parchment paper.
2. Preheat a cast-iron grill pan over medium-high heat. Brush grill pan with oil. Working in batches, add nectarines to pan, and cook until grill marks form, 3 to 5 minutes per side, oiling pan as needed. Transfer to a prepared baking sheet, and let cool completely.
3. In a large bowl, whisk together flour, sugar, baking powder, salt, ginger, and nutmeg. Using a pastry blender or 2 forks, cut in cold butter until mixture resembles coarse crumbs.
4. In a small bowl, stir together cold cream and vanilla bean paste. Gradually add cream mixture to flour mixture, stirring with a fork just until dry ingredients are moistened. (Dough will be quite crumbly or shaggy in parts.)
5. Turn out dough onto a clean surface; gently knead until dough comes together, 8 to 10 times. On a very lightly floured surface, shape dough into a smooth 7-inch disk (about 1 inch thick). Using a bench scraper or a thin-bladed knife, cut into 6 wedges, and place ½ inch apart in a circle on remaining prepared pan. Freeze until firm, about 15 minutes.
6. Preheat oven to 375°F (190°C).
7. Bake until lightly golden and a wooden pick inserted in center comes out clean, 25 to 30 minutes. Let cool on pan for 5 minutes. Remove from pan, and let cool completely on a wire rack.
8. Place scones on a serving platter, and top with Vanilla Bean Cream and grilled nectarines. Garnish with mint, if desired. Serve immediately.

**We used Kerrygold Unsalted Butter.*

Vanilla Bean Cream

Makes about 1¾ cups

- **⅔ cup (150 grams) cream cheese, softened**
- **⅓ cup (67 grams) granulated sugar**
- **⅔ cup (160 grams) cold heavy whipping cream**
- **½ teaspoon (3 grams) vanilla bean paste**
- **¼ teaspoon kosher salt**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese at medium-low speed until smooth, about 1 minute. Add sugar, and beat at medium speed until sugar dissolves and mixture is smooth, 1 to 2 minutes, stopping to scrape sides of bowl. Gradually add cold cream, beating until combined; scrape sides of bowl. With mixer on low speed, add vanilla bean paste and salt; slowly increase mixer speed to medium-high, and beat until thickened and stiff peaks form, 1 to 2 minutes. Use immediately.

CINNAMON ROLL LOAF

Makes 1 (9x5-inch) loaf

This recipe has all the foundation and familiarity of the original breakfast classic. We just rotated and stacked the dough spirals in a 9x5-inch loaf pan for a modern, compact version with double the visual appeal. The top layer takes on the traditional cinnamon roll look, while the rolls baked against the sides of the pan help create a loaf covered in graphic swirls.

- **4 cups (500 grams) all-purpose flour, divided**
- **⅔ cup (133 grams) plus 3 tablespoons (36 grams) granulated sugar, divided**
- **2¼ teaspoons (7 grams) active dry yeast**
- **2 teaspoons (6 grams) kosher salt, divided**
- **⅔ cup (160 grams) water**
- **½ cup (113 grams) unsalted butter**
- **1 teaspoon (4 grams) vanilla extract**
- **2 large eggs (100 grams), room temperature**
- **2 teaspoons (4 grams) ground cinnamon**
- **⅓ cup (76 grams) unsalted butter, room temperature**
- **Cream Cheese Glaze (recipe follows)**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat 2 cups (250 grams) flour, 3 tablespoons (36 grams) sugar, yeast, and 1½ teaspoons (4.5 grams) salt at low speed until combined.
2. In a medium saucepan, heat ⅔ cup (160 grams) water, butter, and vanilla over medium heat until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm butter mixture to flour mixture, and beat at medium speed until combined. Beat in eggs. With mixer on low speed, gradually add remaining 2 cups (250 grams) flour, beating just until combined and stopping to scrape sides of bowl.
3. Switch to the dough hook attachment. Beat at low speed until a soft, somewhat sticky dough forms, 4 to 5 minutes, stopping to scrape sides of bowl and dough hook. Turn out dough onto a lightly floured surface, and shape into a smooth round.
4. Lightly oil a medium bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.
5. Line a 9x5-inch loaf pan with parchment paper, letting excess extend over sides of pan.
6. In a small bowl, stir together cinnamon, remaining ⅔ cup (133 grams) sugar, and remaining ½ teaspoon (1.5 grams) salt.
7. Lightly punch down dough. Cover and let stand for 5 minutes. Turn out dough onto a lightly floured surface, and roll into a 26x7-inch rectangle. Using a small offset spatula, spread room temperature butter onto dough, leaving a ½-inch border on one long side. Sprinkle with cinnamon sugar. Starting with long side opposite border, roll up dough, jelly roll style; pinch seam to seal. Gently shape to 26 inches long and even thickness, if necessary. Using a serrated knife dipped in flour, cut into 26 (1-inch) slices. Place 5 slices, cut sides out, against 1 (9-inch) side of pan. Place 5 slices, cut sides out, against opposite 9-inch side of pan. Place 1 slice, cut side out, against each 5-inch side of pan. Place 3 slices, cut sides out, in center. (You should have 3 rows of 5 slices.) Place remaining slices, cut sides up, on top. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, 30 to 40 minutes.
8. Preheat oven to 350°F (180°C).
9. Bake until lightly golden and an instant-read thermometer inserted in center registers 190°F (88°C), 55 minutes to 1 hour, loosely covering with foil to prevent excess browning, if necessary. Let cool in pan for 10 minutes. Using excess parchment as handles, remove from pan. Drizzle Cream Cheese Glaze onto warm loaf. Serve warm or at room temperature.

Cream Cheese Glaze

Makes about ⅔ cup

- **4 ounces (113 grams) cream cheese, softened**
- **¼ cup (30 grams) confectioners' sugar**
- **2 tablespoons (30 grams) whole milk**

1. In a small bowl, whisk together all ingredients until smooth and a pourable consistency is reached.

SOUR CREAM FANTAILS

Makes 12 rolls

A miniature pull-apart dream, these fantails pack tangy sour cream and bright green onion flavor in spades.

3¼ to 3½ cups (406 to 437 grams) all-purpose flour, divided
3 tablespoons (36 grams) granulated sugar
1 tablespoon (9 grams) plus ¼ teaspoon kosher salt, divided
1 (0.25-ounce) package (7 grams) instant yeast*
1 teaspoon (3 grams) garlic powder, divided
¼ teaspoon (1.25 grams) baking soda
¾ cup (180 grams) plus 1 tablespoon (15 grams) water, divided
½ cup (120 grams) sour cream
8 tablespoons (112 grams) unsalted butter, cubed and divided
½ cup (55 grams) plus 1 tablespoon (7 grams) finely chopped green onion, divided
1 large egg (50 grams)

1. In the bowl of a stand mixer fitted with the paddle attachment, beat 1 cup (125 grams) flour, sugar, 1 tablespoon (9 grams) salt, yeast, ½ teaspoon (1.5 grams) garlic powder, and baking soda at low speed until combined.
2. In a medium saucepan, heat ¾ cup (180 grams) water, sour cream, and 3 tablespoons (42 grams) butter over medium-low heat, stirring frequently, until butter is melted and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm sour cream mixture to flour mixture; beat at medium-low speed until combined, about 1 minute, stopping to scrape sides of bowl. With mixer on low speed, gradually add 2¼ cups (281 grams) flour and ½ cup (55 grams) green onion, beating just until combined and stopping to scrape sides of bowl.
3. Switch to the dough hook attachment. Beat at low speed until a soft, somewhat sticky dough forms, 10 to 12 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. (Dough will mostly pull away from sides of bowl and should pass the windowpane test; see Note.) Turn out dough onto a lightly floured surface, and shape into a smooth round.
4. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 45 minutes.
5. Preheat oven to 375°F (190°C). Spray a 12-cup muffin pan with cooking spray.
6. In a small microwave-safe bowl, heat remaining 5 tablespoons (70 grams) butter on high in 10-second intervals until melted.
7. Punch down dough; cover and let stand for 10 minutes. Divide dough in half. On a lightly floured surface, roll half of dough into a 12-inch square. (Keep remaining dough covered to prevent it from drying out.) Brush with 1 tablespoon (14 grams) melted butter. Using a pizza cutter, cut dough into 12 (6x2-inch) strips. Stack 6 strips, butter side up; repeat with remaining 6 strips to create a separate stack. Using a floured serrated knife, cut each stack crosswise into 3 (2-inch) squares. Place each square stack, layered side up, in prepared muffin cups. Repeat procedure with remaining dough and 1 tablespoon (14 grams) melted butter. Slightly separate layers of each fantail. Cover loosely with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until dough fills cups, 15 to 25 minutes.
8. In a small bowl, whisk together egg and remaining 1 tablespoon (15 grams) water. Brush tops of dough with egg wash.
9. Bake until lightly golden, 12 to 15 minutes. Add remaining 1 tablespoon (7 grams) green onion, remaining ½ teaspoon (1.5 grams) garlic powder, and remaining ¼ teaspoon salt to remaining melted butter, stirring until combined. Carefully remove fantails from pan; brush with butter mixture. Let cool for 10 minutes before serving.

**We used Platinum® Yeast from Red Star®.*

Note: *To use the windowpane test to check dough for proper gluten development, lightly flour hands and pinch off (don't tear) a small piece of dough. Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent like a windowpane. If the dough tears, it's not quite ready. Beat for 1 minute, and test again.*

CHEESE BREADSTICKS

Makes 16 breadsticks

If you're looking to make a homemade version of that cheesy favorite from your beloved pizza establishment, this recipe delivers. Our dough receives a chewy boost from semolina flour, a flour commonly used in pasta because of its fantastic elasticity. Then the dough is bathed in melted butter, garlic, and herbs before getting topped with a trio of cheeses. Whole-milk mozzarella is classically gooey and stretchy, while Gruyère and Parmesan boast earthy and nutty tones, delivering the perfect shareable snack you may not want to share.

- **2½ cups (313 grams) all-purpose flour, plus more for dusting**
- **1 cup (155 grams) semolina flour**
- **3 teaspoons (9 grams) kosher salt, divided**
- **2 teaspoons (6 grams) instant yeast**
- **2 teaspoons (8 grams) granulated sugar**
- **1¼ cups (300 grams) warm water (120°F/49°C to 130°F/54°C)**
- **2 tablespoons (28 grams) extra-virgin olive oil**
- **3 tablespoons (42 grams) unsalted butter, melted**
- **1 tablespoon (10 grams) minced garlic**
- **½ teaspoon dried Italian seasoning, plus more for sprinkling**
- **2 cups (226 grams) shredded whole-milk mozzarella cheese**
- **1 cup (113 grams) shredded Gruyère cheese**
- **Freshly grated Parmesan cheese, for sprinkling**
- **Marinara sauce, to serve**

1. Preheat oven to 425°F (220°C). Line a baking sheet with parchment paper.
2. In a large bowl, whisk together flours, 2½ teaspoons (7.5 grams) salt, yeast, and sugar. Make a well in center; add 1¼ cups (300 grams) warm water and oil. Using a spatula or wooden spoon, stir until a shaggy dough forms. Turn out dough onto a lightly floured surface. Using floured hands, flatten dough until about 1 inch thick. Fold dough in half toward you; using heels of your hands, push dough away from you. Rotate dough 90 degrees, and repeat procedure until smooth and elastic, 5 to 6 minutes, lightly flouring surface and hands as needed. (See PRO TIP.)
3. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 45 minutes.
4. In a small bowl, stir together melted butter, garlic, Italian seasoning, and remaining ½ teaspoon (1.5 grams) salt.
5. Punch down dough, and let stand for 5 minutes. Turn out dough onto a lightly floured surface, and roll into a 16x11-inch oval. Place on prepared pan. (Remeasure to make sure dough is still 16x11 inches.) Dock dough all over 1 inch apart. Brush dough with butter mixture. Sprinkle with mozzarella and Gruyère.
6. Bake until bottom crust is golden brown and cheese is melted, 20 to 25 minutes. Let cool for 5 minutes. Sprinkle with Parmesan and Italian seasoning. Cut in half lengthwise, and cut each half into 2-inch sticks. Serve hot with marinara sauce.

PRO TIP

This recipe calls for steady kneading. Don't rush—you can go from smooth to tearing the dough pretty quickly. Go slow and pay attention to your dough. Re-flour your hands when the dough tears as you pull your hands away. You will need to re-flour your hands and surface a lot in the beginning and sparingly toward the end. It starts to get smooth around 4 minutes, but it is not elastic yet. Knead for about 1 minute more, and it gets smoother and elastic. Perform a finger dent test to make sure the dough is ready: gently press your finger about ½ inch into the surface. If your dough has been properly kneaded, you should be able to watch the dough spring back completely.

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